



Moness Valentines Day Menu

Pan seared West Coast Scallops with Stornoway Blackpudding,
sweetcorn salsa and Champagne Beurre Blanc

Chicken Liver Parfait , Cumberland Sauce and Melba Toast



A bowl of Creamed Celeriac Soup with Lemon Crouton with Sesame Oil



Champagne Sorbet



Pan Seared Seabass nestling on a crab fishcake and finished with a Saffron Broth

Char- grilled Collops of Rannoch Venison set on a Crisp Potato Rosti,
served with a rich Redcurrant and Port Wine reuction

Selection of Fresh Market Vegetables



White Chocolate and Raspberry Cheesecake with Chantilly Cream and Fruit Coulis

Glazed Lemon Tart with Creme Anglaise



Coffee and Chocolates

£30.00