

THE LONG HOUSE

WE ♥  
VALENTINES

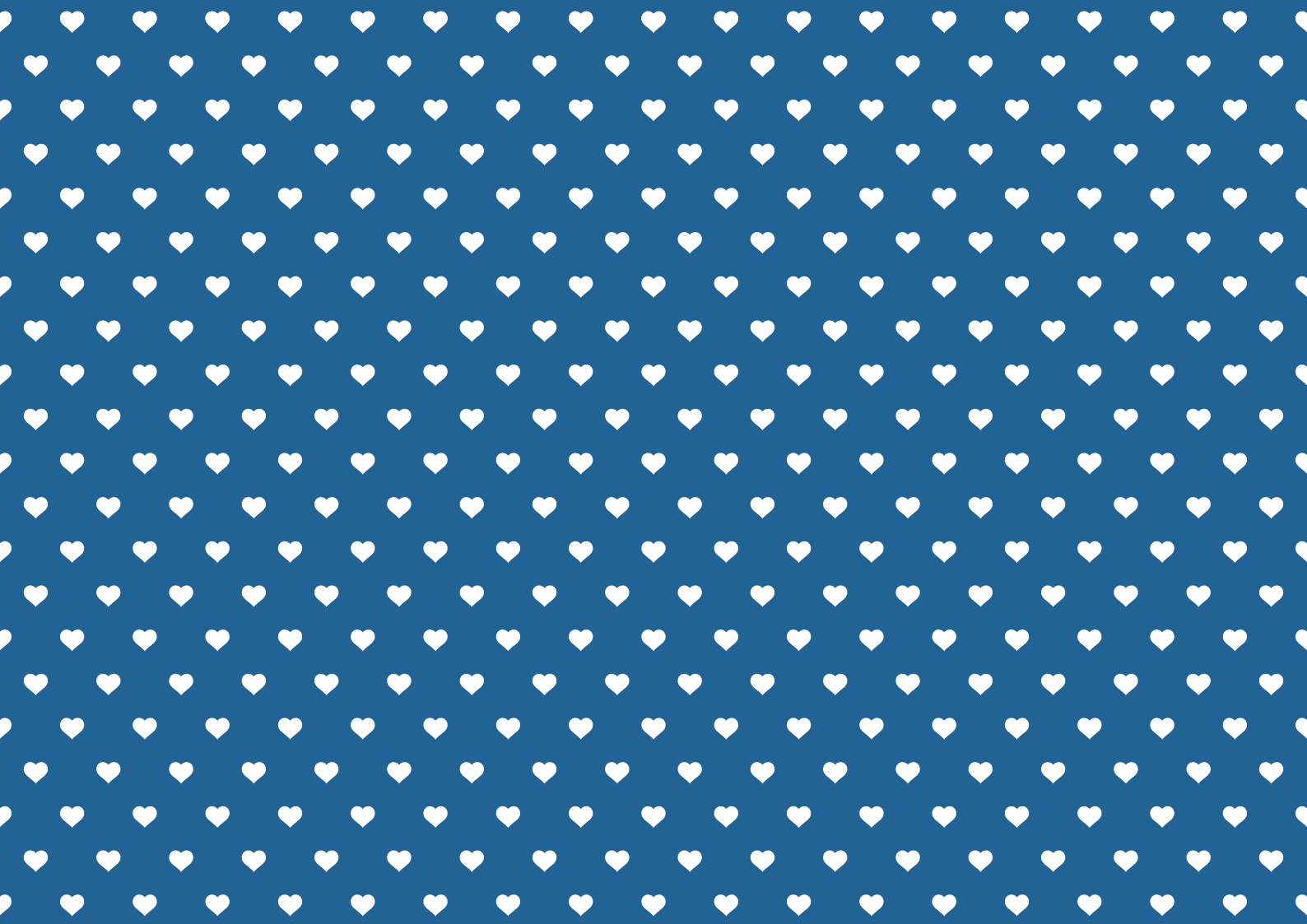
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TWO COURSES £18.95

ADD A SHARING DESSERT £9.95

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Available from Thursday 14th–Saturday 16th February



## STARTERS

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### GRAND SHARING PLATE FOR 2

Chicken tempura, warm crumbed Camembert, king prawn pil pil, haggis bons bons, fine chicken liver paté

### SEAFOOD SHARING PLATE FOR 2

King prawn tempura, haddock goujons, prawn cocktail, smoked salmon, garlic & cream mussels

### SPICY PRAWN TIAN

Marie rose sauce, mango & pineapple salad, gem leaf

### GRILLED GOATS CHEESE & AVOCADO BRUSCHETTA

Sourdough, tomato relish, rocket leaf

### CHICKEN LIVER PATÉ

Walnut & pumpkin seed bread, spiced fruit chutney

### ROAST RED PEPPER & TOMATO SOUP

Basil oil, warm crusty bread

### HAGGIS PAKORA

Spiced onions, minted yoghurt dressing

### CRISPY CHICKEN TEMPURA

Coriander & chilli batter, sweet chilli dipping sauce, Asian salad

## MAINS

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### ROAST RIB OF BEEF SHARING PLATTER FOR 2

Carved roast beef, roast potatoes, selection of vegetables, Yorkshire pudding, pan gravy (£4.00 supplement per person)

### HOUSE CREPES

Cajun spiced chicken & sautéed peppers, cheddar glaze, fries

### SEARED FILLET OF SEA BASS

Pomegranate salad, fennel, pink grapefruit, watercress

### STEAK FRITES

Grilled sirloin steak, petit salad, peppercorn cream, fries (£4.00 supplement)

### ROAST BUTTERNUT SQUASH & SPINACH GNOCCHI

Basil oil, pinenut & Parmesan crumble, rocket salad

### SALT & CHILLI SPICED BREAST OF CHICKEN

Soy & sesame noodles, crisp stir fry

### GRILLED FILLET OF SALMON

Creamed potato, sprouting broccoli & samphire, mature cheddar cream

### CAULIFLOWER, CHICKPEA & COURGETTE CURRY

Tikka sauce, coriander rice

### LEMON & THYME MARINATED BREAST OF CHICKEN

Gratin potato, honey roast roots, grain mustard jus

## SWEETS

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### HOUSE GRAND DESSERT FOR 2

A selection of our own Bakehouse mini desserts with ice cream, berries & sauces

### CHOCOLATE FONDUE FOR 2

Dark & white warm chocolate sauces with mallows, fruits & brownie pieces for dipping

### SELECTION OF FINE SCOTTISH CHEESE

Spiced fruit chutney, grapes, mini oaties, walnut bread