

VALENTINE'S WEDDING MENU

STARTER

Chicken liver parfait, toasted brioche and apple calvados chutney

Smoked salmon and chive crème fraiche tart

Plum tomato and basil soup (v)

Assiette of melons with passionfruit syrup (v)

MAIN COURSE

Chicken supreme roasted with pancetta and smoked garlic. Boulangère-style potatoes, chargrilled squash, chestnut mushrooms and herbed gravy

Slow-cooked daube of beef resting on a Colcannon potato cake

Salmon baked with gremolata topping, celeriac rosti, seared peppers and courgettes and coarse mustard beurre blanc

Leek and carrot gratin with baked baby vegetables (v)

DESSERT

Classic lemon and passion fruit tart served with poached strawberries

White chocolate and cardamom tart with raspberry dust

Pineapple carpaccio, pineapple syrup, brandy snap basket and pineapple sorbet

Tea, coffee and white chocolate fudge

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