

STARTERS

GRAND SHARING PLATE FOR 2

Chicken tempura, sweet chilli and coriander king prawns, black pudding bon bons, haggis fritters, chicken liver pâté

SEAFOOD SHARING PLATE FOR 2

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

SPICY PRAWN TIAN

Marie rose sauce, gem salad, mango and pineapple salsa

CHICKEN LIVER PÂTÉ

Walnut and pumpkin bread, spiced fruit chutney

WARMED CRUMBED GOATS CHEESE

Carpaccio of beetroot, honey and beetroot dressing, fine leaf salad

ROASTED RED PEPPER & TOMATO SOUP

Basil oil, warm crusty bread

HAGGIS PAKORA

Spiced onions, minted yoghurt dressing

CRISPY CHICKEN TEMPURA

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

MAINS

ROAST RIB OF SCOTCH BEEF SHARING PLATTER FOR 2

Carved roast beef, roast potatoes and a selection of vegetables, Yorkshire pudding, pan gravy (£5 supplement)

HOUSE CREPES

Smoked bacon, chicken and sauté peppers, garlic and parsley cream, smoked cheddar glaze, house salad or fries

SALT AND CHILLI SPICED BREAST OF CHICKEN

Soy and sesame noodles, crisp stir fry

DUO OF SALMON AND SEABASS

Smoked salmon fish cake, pimento cream, sprouting broccoli

GRATIN OF KING PRAWN & SMOKED HADDOCK

White wine and parsley cream, potato puree, Barweys cheddar crumble

GRILLED SIRLOIN STEAK

Field mushroom, roast vine tomato, rosemary and sea salt potato wedges, peppercorn cream (£5 supplement)

SOUTHERN FRIED CHICKEN

Duo of spiced crumbed breast and drumstick, crunchy salad, Louisiana chilli dressing, corn on the cob, Cajun sauce, blackened fries

SWEETS

GRAND DESSERT FOR 2

Selection of mini desserts from the Buzzworks Bakehouse

CHOCOLATE LOVERS PLATE FOR 2

Dark chocolate pudding, salted caramel milk chocolate tart, white chocolate delicie with chocolate ice cream and chocolate fudge sauce

HOUSE CHEESE PLATTER FOR 2

Grapes, chutney and mini oatcakes

THE TREE HOUSE

WE ♥
VALENTINES

TWO COURSES

— £17.50 pp —

