

THAINSTONE HOUSE

Valentines 2022
£50.00 per person

Canapes and Fizz

To Start

Grilled Asparagus and Duck Egg
Shaved truffle

Confit Duck and Pistachio Terrine
Redcurrant muesli, blood orange gel, charcoal wafer

Earl Grey Smoked Salmon
Lemon dressing, foraged herbs, shaved truffle, pickles

Main

Pan Roasted Scottish Rack of Lamb
Heritage carrots, red cabbage, roast onion, baby beetroot, whipped roaster potato, au-jus

Pan Seared North Atlantic Halibut
Celeriac puree, smoked potato rosti, fresh shaved fennel, baby leek, basil conserve

Sweet Potato, Spinach and Goats Cheese Rotolo
Cream roasted vine tomato sauce

Dessert

Dark and White Chocolate Delice
Passionfruit sorbet, sea salt caramel

Madagascan Vanilla Crème Brûlée
Barra raspberry gel, shortbread

Thainstone House Cheeseboard
Oat cakes, pear chutney, grapes & apple

Coffee and Shortbread

Service Charge - Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask