



**Glenfinnan House Hotel**  
**Valentine's Menu**



**Starter**

*Roasted Onion Soup with Toasted Mull Cheddar Croute  
Potted Crab, Pickled Cucumber Salad, Toasted Sourdough  
Roasted Beetroot, Toasted Hazelnuts, and Elric Goat's Cheese*

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**Main Course**

*Fillet of Hake, Jerusalem Artichoke Velouté, Hispi Cabbage  
Loin of Highland Venison, Celeriac, Kale, and Pressed Potato  
Roasted Cauliflower, Spelt Grain Risotto, Toasted Hazelnuts*

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**Dessert**

*Poached Rhubarb and Meringue Fool  
Apple Crumble Soufflé, with Vanilla Cream  
Dark Chocolate and Cherry Mousse with Shortbread*

*We endeavour to use local produce wherever possible. Prices are inclusive of V.A.T. Service charge is not applied to your final bill, any gratuities are at the discretion of our guests.  
If you have any dietary requirements, we would be happy to cater to your dietary needs, however, we cannot guarantee absolute separation of allergens and cannot take responsibility for any adverse reaction that may occur.*

**£48.00 per person**