

SAMPLE MENU - SUBJECT TO CHANGE

VALENTINE'S MENU 2024

**THE LORD BUTE**  
HOTEL & RESTAURANT

BY  
*Bradley Green*

HOMEBAKED BREADS  

SALMON PARFAIT  
Cucumber carpaccio, lemon gel.

BETROOT & GOATS CHEESE SALAD    
Shanti rum reduction.

LOBSTER BISQUE  
Brioche Croutons.

WILD MUSHROOM TART   
Seasonal leaves.

LAMB RUMP  
Pinot noir reduction, and roasted baby potatoes.

PAN SEARED SALMON  
Citrus salsa and asparagus spears

PORCINI RISOTTO    
Roasted cherry tomatoes.

PAN ROASTED DUCK  
Heering cherry sauce, sage butter creamed potatoes.

CHOCOLATE FONDANT WITH RASPBERRY COULIS 

VANILLA BEAN PANNA COTTA WITH A BERRY COMPOTE  

LEMON TART WITH RASPBERRY SORBET 

CHEESEBOARD WITH SOURDOUGH CRACKERS & WALNUT HONEY 

**VALENTINES COCKTAIL**

**LE GRAND FIZZ**

An exquisite mix of Grey Goose Vodka, enhanced by the sharp zest of fresh lime juice, and balanced with the floral notes of St-Germain, creating a sophisticated and refreshing cocktail.