

# The Ferry

## Valentine's Day Menu

### to start

**TOMATO, PARSNIP AND CORIANDER SOUP**  
chef's home-made, heart warming blend. as if your heart needs warmed tonight...

**MELON AND BERRIES**  
fanned ogen melon served with a fruit coulis and seasonal berries.

**HOME-MADE CHICKEN LIVER PATE**  
you'll be loved up after this. smooth chicken liver pate served with oatcakes and red onion marmalade.

**BRUSCHETTA**  
traditional italian dish, served with baby plum tomatoes, garlic and a layer of melted cheese. la dolce vita!!

**MIXED STARTER FOR TWO**  
spicy and sexy mix of veg & chicken pakora, marinated chicken wings and mozzarella sticks. only advised if on talking terms with each other. served with sweet chilli, garlic mayonnaise and mint yoghurt dips.

### to follow

**MEDALLIONS OF FILLET STEAK IN A CREAMY PEPPER SAUCE**  
medallions of fillet steak, beautified with a delightful crushed peppercorn sauce.  
(£5 supplement)

**SUPREME OF CHICKEN SUEДИOSE**  
succulent chicken breast covered with a creamy mushroom and sherry sauce and served with a timbale of rice.

**HERB CRUST SALMON**  
gorgeous baked salmon served with lemon & dill butter

**ROASTED VEG RISOTTO**  
butternut squash, courgettes, peppers and aubergines are lovingly roasted to perfection and blended with tomato, herbs and a touch of cream. a match made in heaven.

ALL MAIN COURSES ARE SERVED WITH POTATOES AND VEG.

to finish

CHOCOLATE PROFITEROLES

unbelievably dreamy...like you imagine but better...a must for chocolate lovers

SPECIAL ICE CREAM

sweet like you...a mix of the chef's favourite ice cream, marinated strawberries and crushed meringue

HOME-MADE TIRAMISU - SCOTTISH STYLE!

layers of cream, raspberries and sponge biscuits soaked in glayva, finished with finely crushed chocolate

x happy valentine's day x