

Opus One

Valentines Menu

£50 per person

Chicken Liver and Foie Gras Parfait

with a prune and Armagnac puree, walnut brioche and a truffle oil

Grilled Boudin of Scallops

with creamed leeks, fennel jam and a caviar cream

Baked Goats Cheese Souffle

with a beetroot puree, parmesan tuille, rocket salad and a balsamic glaze

Watercress and Parsley Veloute with a Poached Oyster

or

Pink Grapefruit and Champagne Sorbet

Roasted Fillet of Halibut

with a herb crust, roasted white asparagus, champ potatoes and a dill hollandaise

Pan-Fried Fillet of Scotch Beef

with cannelloni of oxtail, beef tartar, confit potatoes, creamed spinach and a veal jus

Winter Vegetable "Pot au Feu"

With puy lentils and a vegetable nage

Glazed Lemon Tart

with a mascarpone ice cream

Chocolate Negus

with a white chocolate sorbet

Selection of Scottish & Continental Cheeses

with apple, grape and oatcakes

Tea or Coffee with Petit Fours