



## MITCHELLS RESTAURANT VALENTINES DINNER MENU

### CANAPES

*selection of chefs canapes on arrival*



### SMOKED SCOTTISH SALMON PARCEL

*smoked salmon parcel filled with shelled crab & prawns in a lime & chive creme fraiche*

### HAGGIS GATEAU

*tower of haggis, mashed turnip, creamed potato & light Dalwhinnie sauce*

### MITCHELLS PATE

*home made fine chicken liver pate with brandy & port. Cumberland sauce & toasted brioche*

### CORNISH BRIE FRITTER

*hazelnut crusted brie with cranberry chutney & baby mixed leaves*

### GARLIC MUSHROOM PASTRY

*creamy garlic mushrooms in a pastry case with fresh spinach & baby onions*

### CHICKEN & SWEETCORN SOUP

*cream of chicken, sweetcorn kernels & finished with sweet red pepper coulis*



### HIGHLAND VENISON MEDALLIONS

*marinated venison medallions, haggis mash fondant turnip & rich vintage port wine jus*

### CORN-FED CHICKEN BREAST

*breast of chicken stuffed with Stornoway black pudding, potato cake, tomato relish & peppercorn sauce*

### ABERDEEN ANGUS SIRLOIN STEAK (supp £5)

*mature Aberdeen Angus prime steak, caramelised shallots, wild mushroom & spinach ragout, dauphinoise potatoes & red wine sauce*

### SALMON FILLET & SHELLFISH

*fillet of Scottish salmon, king scallops, king prawns crushed chive potatoes & light Perrier Jouet champagne cream sauce*

### VEGETARIAN RISOTTO CAKE

*deep fried red pepper & sun blushed tomato risotto cake stuffed with goats cheese. Mixed leaves & pesto mayonnaise*



### MITCHELLS GRAND DESSERT

*passion fruit delice, strawberry pavlova, milk chocolate tulip mousse*

### SCOTTISH CHEESE SELECTION

*Drumloch cheddar, Dunsyre blue, Gruth dhu, quince, grapes & celery*

THREE COURSES £29.95

**TEL: 0141 644 2255**

**W~ [mitchellsrestaurant.co.uk](http://mitchellsrestaurant.co.uk)**

**DEPOSITS REQUIRED TO CONFIRM RESERVATION ~**

**From 5pm on Sunday 14th February this is the only menu available.  
All guests are allocated 2 hours on their tables. Deposits £10 per person  
are non-refundable & non-transferable.**

