



VALENTINE'S DINNER MENU

Appetizers

FLAT MUSHROOM BAKE

A flat mushroom topped with sliced tomatoes, lardons of smoked bacon, fresh basil and mozzarella, baked in the oven and finished with parmesan cheese
(available as a vegetarian option without the bacon)
(Also available as a main course option)

OLDE FORGE SMOKIES

Flakes of smoked haddock baked en cocotte with tomatoes, red leicester cheese and cream

CHICKEN LIVER PARFAIT

A smooth chicken liver parfait, garnished with salad and served with a caramelised red onion marmalade and toasted brioche

BAKED AVOCADO WITH CRAB

Half an avocado filled with fresh crab meat and topped with mozzarella cheese, then baked in the oven and finished under the grill

THAI KING PRAWN STIR FRY

King prawns with spring onions, pak choi and fine egg noodles, stir fried in a pad thai sauce

FRENCH ONION SOUP

Served with a grúyere cheese crouton

PASSION FRUIT COCKTAIL (v)

A refreshing selection of melon, pineapple and strawberries and topped with passion fruit sauce

SMOKED SALMON & KING PRAWN SALAD

A selection of slices of finest Scottish smoked salmon and king prawns, served with a marie-rose sauce

POACHED EGG FLORENTINE (v)

A soft poached egg served on spinach covered in a white sauce, topped with cheddar cheese and baked in the oven until golden

BAKED GOAT'S CHEESE (v)

Local Chabis goat's cheese, baked 'til golden brown, served with a garnish of salad and a sweet tomato and chilli chutney





Main Dishes

OVEN BAKED CHICKEN

Breast of chicken stuffed with Boursin cheese, sun-dried tomato and fresh basil, foil wrapped and baked, served with a fresh basil and sun-dried tomato cream sauce

SCOTCH SIRLOIN STEAK WITH MADEIRA & CHESTNUT MUSHROOMS

Finest sirloin steak griddled to your liking, and served with a rich red wine, madeira and chestnut mushroom sauce

ROASTED STUFFED QUAIL

Two boned quail stuffed with a chicken liver pâté and wrapped in bacon, roasted and served with a redcurrant and white wine jus

SWEET ROASTED PEPPERS AND COURGETTES WITH GARLIC (v)

Red and yellow peppers and baby courgettes, roasted in the oven with whole cloves of garlic, fresh thyme and honey, served on a toasted wholemeal muffin, finished with warm balsamic vinegar dressing and shavings of parmesan cheese.

SALMON WITH CITRUS BUTTER SAUCE

A roasted fillet of finest Scottish salmon served with an orange and lime butter sauce

BEEF STROGANOFF

Strips of beef fillet, coated in paprika, served in a sour cream and mushroom sauce

SWEET HONEYED DUCK

Pan fried breast of Gressingham duck served with a honey, sherry, chilli and soy sauce

CREAMY PORK TENDERLOIN

Pieces of succulent pork tenderloin, shallow fried with shallots, mushrooms and served with a creamy marsala sauce

SEA BASS Á LA PORTUGESE

Filletted sea bass served in the traditional manner with shallots, rosemary, red and yellow peppers, tomatoes, olive oil and lemon juice

HERB CRUSTED LAMB

A herb-crusted rack of lamb, roasted and served with mint sauce and redcurrant jelly

ALL MAIN DISHES ARE SERVED WITH A SELECTION OF FRESH VEGETABLES AND DAUPHINOIS POTATOES





Desserts

Banoffi pie served with banana ice cream

Tiramisu

Dark chocolate Mousse

Caramelised mango & amaretto fruit pot

Brandy snap baskets with vanilla & ginger ice cream with stem ginger

Lemon cheesecake with blackberry ice cream

Lemon & strawberry syllabub

Oranges in caramelised grand marnier

Fresh filter coffee or a selection of teas served with cream/milk
and after dinner mints

£1.95 per person



For the consideration of other guests, we would respectfully ask you to
refrain from using mobile telephones in the restaurant.

Parties arriving short of the numbers booked without prior notice
will be charged at a rate of £12 per absentee

We hope you enjoyed your visit to The Olde Forge Hotel and Restaurant ~ we look forward
to seeing you again soon.

Three course meal £30.00 (inclusive of VAT)

10% service charge additional

