

Valentines Menu

Available 13 to 15 February 2026

ADVANCE BOOKING
ESSENTIAL

£45.00
PER PERSON



AMUSE BOUCHE

Mushroom Bread Crouton
Caramelised Pear & Walnut

STARTERS

Goat's Cheese & Black Pudding Stack

Creamy goat's cheese layered with rich black pudding, finished with a sweet onion chutney

Broccoli & Stilton Soup

A velvety soup of broccoli and Stilton, served with warm crusty bread for dipping

Smoked Salmon Pâté

Silky smoked salmon pâté accompanied by oatcakes and a light seasonal salad

Lemon, Ricotta, Basil & Honey Bruschetta

Fresh ricotta infused with lemon and basil, drizzled with honey and served on toasted bruschetta

INTERMEDIATE

Blood Orange Sorbet

MAIN COURSES

Oven-baked Sea Bass

Served with buttery mashed potatoes, tender buttered cabbage and a creamy lemon sauce

Vegetable Curry Pie

A fragrant vegetable curry with a naan bread crust, served with rice & sweet mango chutney

Lamb Cutlets

Served with minted sautéed potatoes, seasonal vegetables and a rich rosemary gravy

Aromatic Tuscan Chicken Tagliatelle

Tender chicken in a creamy Tuscan-style sauce with herbs, sun-dried tomatoes and tagliatelle pasta

DESSERTS

Prosecco & Clementine Cheesecake

Light and citrusy cheesecake with subtle prosecco notes

White Chocolate & Raspberry Panna Cotta

Smooth white chocolate panna cotta paired with sharp raspberry for a perfectly balanced finish

Warm Chocolate Brownie

Rich, indulgent chocolate brownie served warm with Chantilly cream

Valentines' Caramel Toffee Pudding

A comforting classic with a romantic twist, served with luscious caramel sauce

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