



Be my Valentine!

VALENTINE'S DAY MENU

STARTERS

Seared scallops

served with chorizo, crispy pancetta and black pudding bon bon

Smoked haddock & spring onion fishcake

served with poached egg and chive hollandaise

Duck and orange parfait

served with toasted brioche, apple & ale chutney

Glazed goat's cheese

served with beetroot salsa, micro rocket and balsamic glaze

Butternut squash, sweet potato & chilli soup (v)

MAINS

Pan seared seabass

served with aubergine caviar, basil crushed potatoes and tapenade cream

Chargrilled sirloin steak

served with thick cut chips, field mushrooms and green peppercorn sauce

Oven roasted chicken supreme

served with pomme purée, glazed carrots and coq au vin sauce

Spinach & ricotta tortellini

served with tomato & red pepper pesto (v)

DESSERTS

Vanilla panna cotta

served with fruit compote and a raspberry sorbet

Rich chocolate fondant

served with vanilla ice cream

Glazed lemon tart

served with a Chantilly cream

A selection of Scottish and continental cheeses

served with arran oaties, celery and fruit chutney

Coffee or tea



Includes a glass of prosecco on arrival.

For further information and reservations please contact us at: brasserie.glasgow@millenniumhotels.co.uk or 0141 332 6711

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