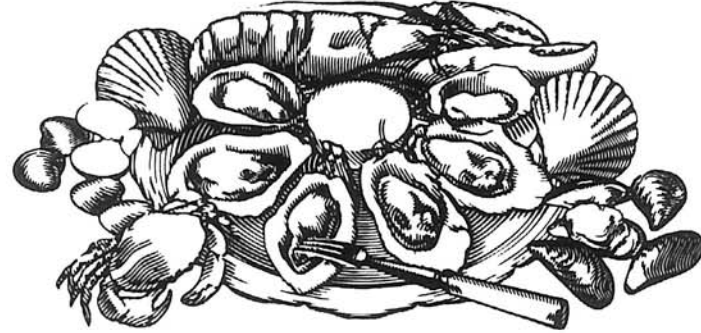


La Vallée Blanche

• evening menu •

HORS D'OEUVRES

Cream of White Onion, Thyme & Normandy Cider Soup, <i>Tortellini of Pork Rilette.</i>	£4.95
Hand Dived Tarbert Scallops, <i>Crisp Chorizo, Roscoff Onion Purée, Wilted Onion Salad & Smoked Oil Vinaigrette.</i>	£9.50
Potted Salt Beef, <i>Crisp Sourdough, Watercress Purée, Salad of Shallots, Haricots Verts & Arran Mustard.</i>	£6.95
Braised Ramsay's Pigs Cheeks, <i>Pea Purée, Salad of Frisée, Smoked Bacon, Broad Beans & Garlic Crisps.</i>	£6.95
Salad of Artichokes, <i>Ratte Potato, Summer Vegetables, Quail's Eggs, Green Olives & Tapenade Crostini.</i>	£6.50
Shellfish Bisque, <i>Mussels, Keta, Rouille and Croutons.</i>	£5.95
Salad of Barra Crab, <i>Cucumber, Avocado and Cherry Tomato, Bloody Mary Jelly & Fine Herbs.</i>	£6.95



PLATS PRINCIPAUX



SIDE DISHES

Pommes Purée
—
Creamed Spinach
—
Rocket & Parmesan Salad
—
Salade Verte
—
Mixed Vegetables
<i>All £ 2.95</i>

Roast Rib-Eye of British Rosé Veal, <i>Horseradish Pommes Purée, Sautéed Spinach and Watercress Butter.</i>	£19.95
Tarbert Halibut, <i>Summer Squash Gnocchi, Broad Beans, Red Chard & Tonka Bean Velouté.</i>	£17.95
Crisp Sea Bream, <i>Herb Crushed Potatoes, Smoked Salmon, Leeks, Peas, Samphire & Lemon Beurre Blanc.</i>	£16.95
Breast of Guinea Fowl, <i>Haricots Blancs, Garlic, Tomato & Pepper Cassoulet, Grilled Courgettes & Herb Breadcrumbs</i>	£16.95
Roast Dornoch Lamb Rump, <i>Slow Cooked Spiced Belly, Fennel Compote, Gem Lettuce, Grilled Spring Onions & Lamb Sauce</i>	£17.95
Grilled Angus Sirloin, 8oz £18.50 Aberdeen Angus Fillet, 8oz £23.50 <i>Fondant Potato, Braised Swiss Chard, Pickled Girolles, Parsley Crust and Dried Cherry Tomatoes.</i>	
Risotto of Fresh Peas, <i>Salted Lemon, Wood Sorrel & Aged Parmesan.</i>	£12.50

DESSERTS

Iced "Strawberries and Cream" Parfait, <i>Macerated Strawberry Salad and Champagne Jelly.</i>	£5.50
Warm Chocolate and Peanut Fondant, <i>Raspberry Sorbet, "Peanut Butter & Jelly" Chocolates.</i>	£5.50
Hot Banana Soufflé <i>Gingerbread Ice Cream, Caramel Sauce.</i>	£5.50
Warm Gooseberry Crumble Tartlet, <i>Gooseberry Fool & Fromage Blanc Sorbet.</i>	£5.50
Selection of Homemade Ice Creams & Sorbets	£4.50

