



# VALENTINE'S BAY

LAMLASH BAY HOTEL

WHEN I FOLLOW MY HEART, IT LEADS ME TO LAMLASH

# THE FEAST OF SAINT VALENTINE

## VALENTINE'S DINNER

14TH FEBRUARY 2026

### STARTERS

Baked camembert (v) Served with garlic & rosemary crostini

Whole baked crevettes in a garlic & herb butter with Lamlash Bay bread

Beef Carpaccio (gfa) Served with horseradish & crispy shallots

Salt 'n' Pepper Chicken Tempura (gfa) Served with sweet chilli sauce & dressed local salad

### MAIN COURSES

Battered monkfish tail (gfa) served with hand cut chips & minted mushy peas

Rump of Lamb (gfa) Served with potato fondant, seasonal vegetables with a red wine jus

Marry Me Chicken (gfa) Pan fried chicken breast on a potato rosti, with a creamy sun-dried tomato, parmesan & chilli sauce and seasonal vegetables

Wild Mushroom Pierogies (v) Served with a truffle, spring onion & cream sauce

Pizza Lovers (va) choose any pizza that catches your eye, too good to share!

### DESSERTS

Chocolate Fondant - Served with Arran Gold ice-cream

White Chocolate & Strawberry Cheesecake Served with traditional Arran Dairies ice-cream

Trio Of Mini Chocolate Desserts:

White & dark chocolate mousse, chocolate orange tart, white chocolate & raspberry mousse

Apple Crumble, Served with custard or traditional Arran Dairies ice-cream

**2 COURSES £40 PER PERSON**

**3 COURSES £50 PER PERSON**

If you have a food allergy or intolerance, please speak to a member of staff before you order food or drink.  
v-vegetarian, va – vegetarian available, vg-vegan, vga-vegan available, gf-gluten free, gfa-gluten free available,  
df-dairy free, dfa-dairy free available