

FINISH AT HOME DINNER FOR TWO

TWO COURSE VALENTINE'S DINNER MENU

MAIN COURSE

Spanakopita filo pie

Spinach, caramelised onion, fresh dill, parsley, mint, nutmeg, fresh chilli, lemon, spring onion, feta & sesame seeds in buttery crisp filo pastry.

OR

Beef & chorizo pie

Slow cooked local beef, Cairngorm ale & chorizo pie with our flaky puff pastry

Dauphinoise potatoes

Thinly sliced maris pipers layered & baked in a fresh thyme, garlic, cracked black pepper cream

Buttered lemon greens & honey roast carrots

Long stem broccoli, Cavallero, green beans & peas. honey roasted carrots

SWEET COURSE

Strawberry & dark chocolate drip cheesecake

Dark chocolate & mint drip cake

(INCLUDES ONE OF EACH SWEET)

Pick up your two-course dinner & follow the cooking instructions. IT'S THAT SIMPLE!

All dishes will be pre-prepared & ready to go straight into the oven, with full cooking instructions included.

It's as simple as stick it in the oven, open a bottle, light a candle, dish up & have a lovely at home Valentines.

**ORDERS MUST BE PLACED
BY SATURDAY 7TH FEBRUARY**

COLLECTION ON
FRIDAY 13TH OR
SATURDAY 14TH FEB
10AM UNTIL 2PM

£55



For more info or to order, call **01479 788011** or email **mail@mountaincafe-aviemore.co.uk**

KJSBOTHYBAKERY.CO.UK  

Kj's **BOTHY BAKERY**

MADE IN OUR BAKERY KITCHEN KJ'S BOTHY BAKERY, UNIT 9/2, ACHNAGONALIN INDUSTRIAL ESTATE, GRANTOWN ON SPEY, PH26 3TA