



ASSOCIATION OF LYCEUM PAST STUDENTS
VALENTINE'S DINNER 2026
SATURDAY 21st FEBRUARY

MENU

Welcome Drink

PLATED STARTER

Pulled pork and duck terrine petit salad walnut
and apricot dressing

PASTA PLATED

Risotto al mare with prawn bisque and fresh
herbs

CARVERY & MAIN COURSE STATION

Roast beef served with Yorkshire pudding and pan jus

Pork and root vegetable casserole

Pan fried chicken breast, with mushrooms, thyme cream

Baked Scottish salmon, beurre Blanc confit leaks and basil oil

Chana masala chickpea cooked in a mild curry sauce

Jera rice with aromatic spices

Brie and leak quiche (v)

Panache vegetables (v)

Grilled Mediterranean vegetables (v)

Baked garlic potatoes (v)

Sauté potatoes with rosemary salt (v)

—

PLATED DESSERT

Tiramisu

—

BEVERAGES

2 glasses of wine, 1/2 water