

VALENTINE'S MENU

SPICED PARSNIP SOUP

ONION BAHJI, TOASTED CUMIN SEEDS, CRÈME FRAÎCHE

SMOKED HAM HOCK TERRINE

PEA MOUSSE, PEA SALAD, CRISPY PARMA HAM

GIN CURED SALMON

TONIC JELLY, BLOOD ORANGE, LIME YOGURT, DILL CRACKERS

WELSH RAREBIT

FRIED DUCK EGG, MUSTARD DRESSING, WINTER LEAVES



WELSH BEEF WELLINGTON

MASHED POTATO, MAPLE GLAZED PARSNIP, RED WINE JUS

CORN FED CHICKEN BREAST

PANCETTA POTATO CAKE, MADEIRA JUS

PINE NUT CRUSHED HADDOCK

CURRY BUTTER SAUCE, BUTTERNUT SQUASH PURÉE

SPINACH, RICOTTA & BLACK OLIVE PASTA ROULADE

RED PEPPER & ROASTED GARLIC SAUCE

ALL SERVED WITH GLAZED CARROTS, GREEN BEANS, CRUSHED SWEDE



MILK CHOCOLATE DELICE

SALTED CARAMEL CENTRE, RUM & RAISIN ICE CREAM

WARM PEAR & ALMOND TART

VANILLA ICE CREAM

PAVLOVA TO SHARE

CHANTILLY CREAM, FRESH BERRIES, LEMON CURD, BLUEBERRY COMPÔTE
SHAVED WHITE CHOCOLATE

CHEESEBOARD

• PLUM CHUTNEY, GRAPES, CRACKERS



COFFEE & PETITS FOURS

£35.00 PER PERSON

DESSERT WINE

&

AFTER DINNER LIQUEURS
AVAILABLE ON REQUEST

Head Chef Robert Evans