



MANOR PARC  
COUNTRY HOTEL & RESTAURANT



## VALENTINE'S MENU

SATURDAY 12<sup>TH</sup> & MONDAY 14<sup>TH</sup> FEBRUARY 2022  
EVENING ONLY

### CARROT, MAPLE & GINGER SOUP

BLODYN AYR RAPESEED OIL, TOASTED SEEDS

### SPICED CRAB CAKE

TAMARIND & DATE SAUCE, CARROT & CORIANDER SALAD

### PANTYSGAWEN GOATS' CHEESE GNOCCHI

HERITAGE BEETROOT, PINENUT DRESSING

### CONFIT PORK SHOULDER RILLETTE

SPICED APPLE CHUTNEY, TOASTED CIABATTA



### WHOLE ROAST POUSSIN

DUCK FAT FONDANT POTATO, SMOKED BACON  
BRAISED SAVOY CABBAGE, CARAMELISED SHALLOT JUS

### WELSH BEEF SIRLOIN

TRUFFLE MASH POTATO, GRILLED BABY LEEKS, MARROW SAUCE

### SALT BAKED CELERIAC

WILD MUSHROOM FRICASSÉE, TENDERSTEM BROCCOLI

### PANFRIED HAKE

GLAZED NEW POTATOES, ROMANESCO CAULIFLOWER  
LEMON, GARLIC & PARSLEY BUTTER



### PASSIONFRUIT TART

RASPBERRY SORBET, WHITE CHOCOLATE CRUMB

### DARK CHOCOLATE FONDANT

MALT ICE CREAM

### AMARETTO & MASCARPONE CHOUX BUN

COFFEE JELLY, ESPRESSO ICE-CREAM

### CHEESE & BISCUITS



### COFFEE & PETITS FOURS

£37.50 PER PERSON



DESSERT WINE

&

AFTER DINNER LIQUEURS

AVAILABLE ON REQUEST

HEADCHEF MICHAEL CONSTABLE



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## **VALENTINE'S MENU**

MONDAY 14<sup>TH</sup> FEBRUARY 2022