

Available Friday 14<sup>th</sup> and Saturday 15<sup>th</sup> February 2020

# Valentine's Menu

A glass of pink prosecco on arrival with pre-dinner canapés



Red pepper & tomato soup, crisp leeks and warm bread (V) (GF)

Braised ox cheek, bubble cake, pearl onions, red wine reduction

Whipped goats cheese, roasted shallots, pulled ciabatta, roquito peppers (V)

Beetroot cured salmon, caper berries, sour dough & horseradish crème fraiche

Confit chicken bon bons, Caesar dressing, baby gem lettuce & parmesan cheese



Welsh farmed 8oz fillet of beef, aged for 28 days, fondant potatoes,

green beans, basil pesto, chicken parfait (GF)

Pan seared turbot, charred baby leek & carrot, langoustine & orange salsa (GF)

Duck breast, braised pak choi, dauphinoise potatoes, star anise & cherry jus (GF)

Venison steak, dauphinoise potatoes, celeriac puree,

red wine reduction, tender steam broccoli & bacon shard (GF)

Leek, potato & butternut squash terrine, poached egg, chive cream sauce (V) (GF)



Passion fruit tart, champagne sorbet & sherbet, mini meringue

Sharing chocolate delight for two: white chocolate & raspberry mille feuille,

Baileys mousse & triple chocolate cookies (V)

Mixed berry pavlova, raspberry coulis, Chantilly cream (V) (GF)

Selection of Snowdonia cheese, chutney, candied walnuts, crackers, grapes & celery (V)

Selection of ice creams or sorbets



Freshly brewed filter coffee & petit fours

*£35 person*

