



Valeltine's Menu 14th and 15th February

Starters

- Haddock, Crab and Crispy Bacon Chowder Soup** with Ciabatta & Welsh Butter (GFR)
- Broccoli and Perl Las Quiche**, dressed Wild Rocket and Sun Dried Tomatoes (V)
- Duck, Ham Hock and Pistachio Terrine** served with Cranberry Sauce & ciabatta (GFR)
- Creamy Wild mushrooms Sauce Dip** with Crusty & Cheese Garlic Bread (V/GFR)
- Smoked Salmon Pancake Ballotine** with Tahini, Pickled Cucumber, Black Sesame Seeds
- Red Lentil and Sun Dried Tomatoes Pate**, dressed Wild Rocket, toasted Ciabatta (VGN)

Mains

- Beef Bourguignon** with Bacon & Onion, Potato Cakes, Chantenay Carrots and Mangetout (GFR)
- Pork Fillet** with Calvados Sauce, Baked Apples, Braised Leeks, House Colcannon (GF)
- Supreme of Guinea Fowl**, Cider, Bacon & Thyme Sauce, Pak Choy, & Dauphinoise Potatoes (GF)
- Slow-Roasted Shoulder of Lamb** with Honey, Rosemary & Garlic Infused with Wine Jus served with Celeriac Mush, Green Beans & Glazed Parsnips (GF)
- Fillet of Trout, Vegetable Noodles served**, Asparagus, Jasmine Rice, Tarragon Veloute (GF)
- Spinach & Ricotta Ravioli**, Pine Nuts, Pesto and Pea Shoots (V)
- Vegetable Goulash** (VGN)(GF)

Desserts

- Red Velvet American Pancakes** with Blueberry, Cream and Maple Syrup
- Crème Brulee** served with Cashew Nuts Praline, Mix Berries and Vanilla Ice Cream (GF)
- Raspberries Infused Tiramisu Cheese Cake**
- Trio of Chocolate, Salted Caramel and Profiterole Torte** served with Ice Cream (GFR)
- Amsterdam Waffle Vacherin** with Strawberries, Cream and Ice Cream
- Duo of Welsh Cheeses**- Black Bomber & Perl Las with Onion Marmalade, Fruit & Selection of Biscuits

£29.95pp

All food is prepared in a Gluten Environment but we can prepare meals as follows:

GFR – Gluten Free Request

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