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VALENTINES DINNER

Arrival Cocktail

To Start

Leek and Potato Soup, Cheese Fritter (V)
Pulled Beef Croquettes, Horseradish Cream and Red Wine Jus
Sautéed Salt and Pepper Squid, Garlic Aioli
Spinach and Ricotta Ravioli, Truffle Butter Sauce (V)

To Follow

Roasted Butter Chicken Supreme, Wild Mushroom Sauce, Roast Garlic Mash, Seasonal Vegetables
Pan Fried Lamb Rump, Fondant Potato, Creamed Leeks, Minted Lamb Jus
Pan Seared Fillet of Sea Bass, Sautéed Potatoes, Ratatouille, Pesto Dressing
Roasted Tomato Risotto, Parmesan Crisp (V)

To Finish

Passionfruit Cheesecake, Mango Coulis
Apple and Caramel Cobbler, Clotted Vanilla Ice Cream
Praline Profiteroles, Chocolate and Orange Sauce
Selection of Welsh Cheeses, Chutney, Crackers

Freshly Brewed Tea and Coffee with Petit Fours

For any allergens, please speak to a member of the team.