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# VALENTINES DINNER

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Arrival Cocktail

*To Start*

Roasted Wine Tomato and Basil Soup, Garlic and Herb Croutons (V)

Chicken and Leek Terrine, Pickled Pear Gel, Toasted Ciabatta

Steamed Mussels, Marinière Sauce, French Baguette

Feta Parcels, Roasted Fig, Truffle Honey Oil (V)

*To Follow*

Roasted Butter Chicken Supreme, Pearl Barley Risotto, Charred Leeks, Chestnut Velouté, Sage Oil

Pan Roasted Duck Breast, Salt Baked and Pureed Celeriac, Roasted Plum, Orange and Star Anise Jus

Pan Seared Fillet of Sea Bass, Lemon and Chive Crushed New Potatoes, Fennel and Crab Emulsion

Cauliflower Steak, Sweet Potato Puree, Charred Tender Stem Broccoli, Korean BBQ Sauce (V)

*To Finish*

White Chocolate Cheesecake, Caramelised Biscuit Crumble

Spiced Pumpkin Crème Brûlée, Shortbread Biscuit

Salted Caramel Chocolate Torte, Honeycomb Ice Cream

Selection of Welsh Cheeses, Chutney and Crackers

Freshly Brewed Tea and Coffee with Petit Fours

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