



# valentines day menu

Tuesday 14<sup>th</sup> February 2012

## selection of appetisers on arrival.....

lobster cocktail nests with avocado and marie rose sauce  
allt y afon smoked salmon blini with soft boiled quail's egg  
chargrilled aubergine, feta and basil rolls



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**aphrodisiac sharing platter for two** – local lobster, grilled asparagus with lemon hollandaise, allt yr afon cured salmon and grilled fresh figs

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**duck prosciutto** with parmesan shavings, rocket, lemon juice and black pepper  
**sautéed mushrooms** on garlic bruschetta with a parmesan cream (V)  
**roast butternut squash and red pepper soup** with crispy chorizo

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**pancetta wrapped chicken breast stuffed** with feta cheese served with sweet red pepper, basil and cherry tomato compote  
**pan fried duck supreme** with buttered savoury apple tart and calvados sauce  
**roast fillet of welsh beef** with peppercorn sauce and caramelised shallots  
**twice baked goats cheese soufflé** with a spiced sweet tomato sauce (V)

all served with garlic potatoes, baked leeks and honeyed carrots



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**buttermilk pannacotta** with vanilla poached strawberries, shortbread hearts and champagne sabayon  
**trio of chocolate mousse terrine** with pistachio biscuits and caramel sauce  
**meringue heart** with fresh cream, mango and passion fruit sauce

**Entertainment by : Honey Fungus ( superb duo playing listening and dancing music)**

**£34.00 per person**