

# *Valentine's Menu 2012*

Ballantine of Local Pheasant stuffed with Spinach and Walnut Mousse,  
on Puy Lentil & Root Vegetable Casserole

Sliced Galia Melon, Raspberry Sorbet, Mint Syrup

Trio of Our Own Home Smoked Fish with Peppered Cucumber Noodles

Chef's Smooth Chicken Liver Orange and Brandy Parfait

with Fruit Chutney and Toasted Brioche

Chef's Roasted Tomato and Basil Soup

with Double Cream and Herb Oil

Celebration of Welsh Mountain Lamb to Share (min 2 persons)

Rhug Organic Chicken Breast carved on Creamy Savoy Cabbage with Pancetta

Fillet of Salmon served with Creamy Lemon and Crayfish Risotto

Breast of Wild Welsh Mallard with Honey Roasted Figs and Pan Fried Pak Choi

(v)Tartlet filled with Fine Cut Ratatouille

topped with Cous Cous Coated Goats Cheese

Assiette of Chef's Desserts to Share (please ask for details- min 2 persons)

Tiramisu

Vanilla Panacotta with Butterscotch Sauce and Banana Fritter

Rich Chocolate and Coffee Tart with Vanilla Ice Cream

Selection of Warm Welsh Cheeses with Biscuits

£27.95 per person