

Valentines Dinner Menu 2019

To Start

Watercress, Potato and Truffle Soup
Herb Gnocchi, Crème Fraiche

Pan Fried Cornish Scallops
Butternut Squash Puree, Chorizo and Apple

Tartare of Welsh Beef Fillet
Confit Egg Yolk, Shallots, Capers and Gherkins

Tian of Crab and Avocado
Quails Egg, Cucumber, Confit Tomato

Pressed Terrine of Slow Cooked Ham, Split Pea and Grain Mustard
, Pickled Wild Mushrooms, Apricots, Toasted Artisan Bread

Mains

Pan Fried Medallions of Welsh Beef
Sticky Rib, Fondant Potato, Forest Mushrooms, Roasted Shallot, Shiraz Sauce

Roasted Rump of Welsh Lamb
Plum Tomato and Courgette Tart, Noisette Potato, Spinach, Sweet Garlic and Olive Jus

Pan Fried Fillet of Halibut
Roasted Celeriac, Celeriac Puree, Stuffed Chicken Wing, Chicken and Red Wine Jus

Open Lasagne of Artichoke, Sweet Potato and Baby Vegetables
Red Pepper and Tomato Fondue, Oregano Sauce (VE)

Roasted Breast of Gressingham Duck
Confit of Leg and Thigh, Gratin Potato, Button Onions and Pancetta, Cassis Jus

To Finish

Crème Brule Tart
Crème Anglaise, Vanilla Bean Ice Cream

LKB Baked Alaska
Passion Fruit Sauce, Raspberry Sorbet

Strawberry and Champagne Cheesecake
Poached Strawberries, Crisp Meringue, Cornish Clotted Cream

Warm Chocolate and Caramel Fondant
Honeycomb Ice Cream, Toffee Sauce

Selection of British and Continental Cheeses
Orchard Fruit Chutney, Cheese Biscuits

£48.00 per person

A 10% Discretionary Service Charge will be added to all bills

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Please ask a member of the team if you wish to amend any item of a dish.