

## **Valentines Menu 2018**

### **Starters**

***Cream of Wild Mushroom Soup  
with Toasted Olive Sour Dough***

***Baked Goat's Cheese with Garlic Croutons,  
Rocket, Walnut and Balsamic Dressing***

***Parcel of Oak Smoked Salmon filled with Prawns,  
Crab and Marie-Rose Sauce (Gluten Free)***

***Fan of Cantaloupe Melon with Berries  
and Mixed Coulis (Gluten Free)***

### **Mains**

***Slow Braised Pork Belly on a Chorizo Mash  
with Savoy Cabbage and Cider Sauce (Gluten Free)***

***Pan Roasted Lamb Rump  
on a Thyme and Garlic Fondant Potato  
with Baby Leeks and a Minted Pea Jus (Gluten Free)***

***Pan Fried Halibut Steak on Buttered Spinach  
and a Cockle Broth (Gluten Free)***

***Asparagus and Mascarpone filled Pasta in a Tomato Sauce  
with Vegetarian Cheese***

### **Desserts**

***Eton Mess with Raspberries and Strawberries (Gluten Free)***

***Sticky Toffee Pudding with Vanilla Ice Cream***

***Trio of Chocolate Cheesecake with Cherries (Gluten Free)***

***Welsh Cheese and Biscuits***