

Valentines Menu

Welcoming Glass of Prosecco

'Beachside Sharing Platter' (for 2)

- Smoked salmon cocktail in Marie Rose sauce with granary bread; Deep fried crispy prawns with saffron and garlic dip; Crabcakes on a seaweed mayo and vegetable slaw; Conwy Mussels cooked in white wine with herbs and cream, served with garlic pizza bread.

'Countryside Sharing Platter' (for 2)

- Thai chicken skewers with lime, chilli and coriander dip; Welsh lamb, garlic and rosemary kebabs with lemon and mint dip; Smooth chicken liver pate with toast and chutney; Nachos with mild beef and chorizo sauce, melted cheese, sour cream dressing and salsa.

'Vegetarian Sharing Platter' (for 2)

Sweet potato and curry bites with mango chutney dip; Goats cheese, potato and caramelised onion frittata with crispy spinach; Creamy garlic and herb mushrooms with garlic pizza bread; Roasted red peppers filled with red lentil, cream cheese and leek pate. (v)

- Roasted tomato and red pepper soup with garlic 'loveheart' croutons, Conwy goats cheese cream and crusty Henllan bread and butter. (v)

-
- Hot Welsh Beef: Welsh Ribeye steak, cooked to your liking, with onion rings, confit tomato, mushroom duxelle and creamy pepper sauce.
 - 'Romantic Highland Getaway': Roast breast of chicken on haggis mash with a leek, bacon and mustard seed cream sauce.
 - 'Mermaid's Kiss': Poached fillet of salmon with scallops, mussels and sea herbs in white wine and saffron butter sauce.
 - 'Breakfast in Bed': Grilled bacon chop, sausage nuggets, deep fried egg, 'bubble and squeak' and homemade brown sauce.
 - 'Holiday Romance': Roasted Mediterranean vegetable and goat's cheese tartlet with a Provençale tomato and lentil ragout and crispy leeks. (v)
 - 'Springtime of our Love': Creamy spring vegetable risotto with roasted butternut squash, Parmesan tuille and fresh basil pesto (v)

All dishes served with homecut chips, buttered new potatoes and a selection of fresh seasonal vegetables

Chocolate Sharing Platter for Two: Warm chocolate brownie with chocolate sauce; Welsh Chocolate ice cream with a cocoa and almond crumb; Chocolate tart with butterscotch and white chocolate sauces.

Lemon meringue pie with strawberry ice cream and raspberry sauce.

Passion Fruit Cheesecake with marinated pineapple and torn pistachio sponge.

Classic crème brulee with shortbread.

£50 inc menu for 2 people