



Valentines Menu 2012

Pan Fried Organic Chicken Livers,
Mushroom and Spinach on Toasted Brioche

Pant Ysgawn Goats Cheese and Rocket Pannacotta,
Sweet Beetroot Salad

Pan Fried North Wales Coast Scallop, Confit Rhubarb and Ginger
Roast Cherry Vine Tomato Soup with Basil Oil



Lightly Grilled Llandudno Line Caught Seabass,
Asparagus Risotto and Poached Free Range Egg

Chargrilled Caernarfonshire Lamb Steak,
Saute Garlic Baby Potatoes and Red Wine Jus

Oven Roasted Breast of Rhug Estate Organic Chicken,
Shitake Mushrooms and Dauphinoise Potatoes

(v) Mushroom and Spinach Ravioli
with Blue Cheese Sauce and Rocket



Assiette of Chefs Dessert (to share)

Chefs Secret Recipe Sticky Toffee Pudding, Butterscotch Sauce, Vanilla
Pod Ice Cream

Banana and Baileys Trifle

Selection of Welsh Cheese and Biscuits (£2.00 supplement)



Coffee and Truffles

£19.95 per person

