

**Valentines Day Dinner Menu**

**Sunday 14<sup>th</sup> February 2010**

**£29.95**

**Roasted Tomato Soup**

*chive cream*

**Thai-style Crab Cakes**

*lemon & beetroot pickle*

**Pheasant Terrine**

*cinnamon & caramelised onion chutney, toasted butter brioche*

**Smoked Chicken, Vine Tomato & Parmesan Salad**

*with tarragon aioli*

**Wild Pigeon Breast**

*thyme potatoes, blackcurrant & treacle sauce*

~~~~~

**Bodidris Sorbet**

~~~~~

**Crisp Sea Bass Fillets**

*watercress puree, provencale sauce*

**Oven Roasted Wild Duck Breast**

*parsnip rosti, pomegranate & walnut sauce*

**Herb-crusted Welsh Lamb Saddle**

*boulangere potatoes, Madeira jus*

**Puff Pastry Casket**

*Wild mushroom ragout*

**Whole Poussin**

*winter root vegetable casserole, burgundy reduction*

~~~~~

**Tower of Vanilla Shortbread**

*orange & strawberry chantilly cream*

**Duo of Chocolate**

*toasted marshmallows*

**Tart au Citron**

*candied raspberries*

**Cranberry Steamed Pudding**

*homemade ice cream*

**A Selection of Welsh & Regional Cheeses (£2.95 supplement)**

*Served with pickled grapes, celery & walnut bread*

~~~~~

**Cafetiere Coffee & Handmade Biscuits £2.95**