

Valentine's Dinner

14th, 15th, 16th February 2019

Homemade rustic breads

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Seared scallops, Jerusalem artichoke purée, black truffle and hazelnut butter

Heritage beetroot, Pant-ysgwan goats cheese aranchini,  
basil and walnut pesto

Free-range chicken and tarragon croquette, pickled wild mushroom,  
soft quail egg, toasted thyme focaccia

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Line-caught fillet of Seabass, saffron potatoes, peas, beans and samphire,
lobster bisque sauce

Roast aged Brecon Beef fillet, braised ox cheek, dauphinoise potato,
sprouting broccoli, Madeira jus

Honey roast butternut squash, chargrilled courgette, Feta cheese, potato gnocchi
and toasted sunflower seeds

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Raspberry and Champagne sorbet

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Trio of chocolate deserts, honeycomb ice cream

Tonka bean and yoghurt panna cotta, Champagne poached rhubarb,
stem ginger sorbet

Fresh strawberry, vanilla chantilly, meringue and mint mess

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Trio of Welsh cheeses, The Bell chutney, fruit and crackers

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Tea, herbal tea or fresh coffee and petit fours

7 courses £70.00 per person

Head Chef - Joseph Colman

Our Head Chef, who hails from Wales, ensures that our menus change regularly and offer locally sourced seasonal food, some from our kitchen garden. All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens.

Please note Dinner, Bed and Breakfast includes a max £30.00 allowance per person, per night towards food.

Please note that a discretionary service charge of 10% will be added to your bill and passed on to our staff.