**![C:\Users\Reception2\AppData\Local\Microsoft\Windows\INetCache\IE\96MD99XZ\VDay771champagneGlass3[1].jpg]()![C:\Users\Reception2\AppData\Local\Microsoft\Windows\INetCache\IE\96MD99XZ\VDay771champagneGlass3[1].jpg]()Valentines Night**

**To Begin With…**

Leek & Potato Soup with Garlic Croutons (V)

Welsh Tapas (min 2 persons.)

 Cockle & laverbread tart, Caerphilly cheese, Carmarthenshire ham, and mini Welsh rarebit, served with crusty bread and rapeseed oil

Pork Belly with Black Pudding and a Black Dragon Cider Jus

Mushroom & Perl Las Cheese Bruschetta (V)

**To Follow…**

Pan Fried Sea Bream with fondant potato, spinach, and a laverbread sauce

Pan Fried Chicken Breast with leek & potato gratin, and a red mustard sauce

 Braised Brisket of Welsh Beef with creamy savoy cabbage, potato & vegetable rösti, and a red wine jus

 Creamy Leek, Black Bomber and Walnut Tartlets with Lamb’s lettuce, tomato, and avocado salad (V)

**To Finish…**

Raspberry and Chocolate Ganache Tart

Mango and Passion fruit

Brulee Tart