

THE

GOLDEN

MILE

C O U N T R Y I N N

VALENTINE'S DAY MENU

Starters

Seared scallops, celeriac puree, sherry caramel, sea purslane *

Three cheese arancini, arrabbiata sauce, parmesan

Caramelised French onion soup, gruyere, crusty bread V

Potted chicken, onion bread, truffle mayonnaise, pickled wild mushrooms *

Mains

Cornfed chicken supreme, buttered green beans, dauphinoise potatoes, forestiere sauce *

Pan fried salmon fillet, chorizo Iberico mash, tender-stem broccoli, bouillabaisse sauce *

Duo of Welsh lamb, lamb rump, mini shepherds pie, baby rainbow carrots, caramelised onion rosemary jus *

Cefn Mawr Farm 8oz fillet steak, roasted vine tomatoes, wild mushrooms, hand cut chips *

Wild mushroom ravioli, sautéed wild mushrooms, Perl Las and tarragon cream sauce

Desserts

Peanut butter parfait, peanut brittle, caramelised banana, chocolate mousse, chocolate soil

Dark chocolate cremeux, caramel hazelnuts, macchiato ice cream

Blueberry souffle, blueberry compote, pistachio ice cream *

Rhubarb & custard crème brulee, gingerbread *

Welsh artisan cheeseboard – Perl Las, Perl Wen, oak smoked Cerwyn Pontmawr, Y Fenni cheddar, assorted flavoured crackers, quince jelly

TWO COURSES £28.95

THREE COURSES £32.95

PRICE INCLUDES A WELCOME GLASS OF PROSECCO AND A PARCEL OF HOMEMADE TRUFFLES

V – Vegetarian

*** Indicates Gluten Free options**

