



Valentine's Menu

2 courses £21.95, Desserts £6.00

(Choose any starter or dessert for the 2 course price)

FOOD ALLERGY?? Before placing your order please inform a member of staff if a person has a food allergy

To Start

Soup- parsnip & chilli

Fresh Galia melon pearls, seasonal fruit, prosecco & strawberry sorbet

Creamy garlic mushrooms, glazed with mozzarella, served with garlic bread

Smooth chicken liver pate with toast and chutney

Snowdonia cheddar, chive & Welsh ale pate with toast and chutney

Lightly grilled goats cheese on a warm potato cake, topped with red onion marmalade

Hot fish trio- Thai spiced salmon fishcake, tempura battered prawns & plaice goujons with a sweet chilli dip

Cold fish plate- prawns, crayfish, crab claw meat & 'hot' smoked salmon with a Marie rose dip

To follow

Half a slow roasted duck with an orange & Cointreau sauce

Medallions of beef fillet with a pink peppercorn & brandy sauce

Carved Welsh lamb rump with a rich redcurrant gravy & parsnip shavings

Asian chicken- baked fillet marinated in coconut, lime & lemongrass, with a fragrant cream sauce, baby corn & red peppers

Grilled fillets of seabass glazed with Mediterranean herbs & spices on roasted vegetables

Vegetarian plate- bubble & squeak cake, Moroccan nut roast & roasted vegetables

Main courses are served with fresh vegetables, homemade chips & dauphinoise potatoes

To finish

The Bistro Baileys cheesecake, drizzled with Baileys caramel sauce

Warm chocolate brownie with a white chocolate sauce & raspberries

Pavlova with seasonal fruit, freshly whipped cream & raspberry coulis

Hot sticky toffee pudding with toffee sauce

Nutella, Malteser and hazelnut cheesecake

***All desserts are served with vanilla ice cream**