



Maesmawr Hall Hotel
Valentine's Day Menu
Tuesday 14th February 2017

Starter

Dill Cured Salmon Gravalax with Toasted Ciabatta
Melon Tian with Berry Compote & Midori Syrup
Tomato & Basil Soup served with a Crusty Roll
Ardennes Pate & Melba Toast with Red Onion Marmalade
Pulled Pork Nachos topped with Guacamole & Sour Cream

Main Course

Pan Seared Lamb Rump with Candied Beetroot, Dauphinoise Potatoes & Rich Pan Jus
Fillet of Beef with Roasted Cherry Tomatoes, Parsnip Rosti & Red Wine Reduction
Poached Salmon Fillet with Champ Potato Tower & a Tarragon & Butter Sauce
Homemade Chicken Kiev served with Hand Cut Potato Wedges & Mushroom Sauce
Beetroot & Butternut Squash Wellington with a Blue Cheese Sauce

Dessert

White Chocolate & Cranberry Crème Brûlée
Winter Berry Pavlova with Fruit Compote
Strawberry Cheesecake served with a Chocolate Dipped Strawberry
Chocolate Molten Lava Cake with Vanilla Ice-Cream
Pear & Blackberry Crumble with Crème Anglaise

Followed by Coffee & Mints

£24.95 2 Courses & Coffee

£29.95 3 Courses & Coffee

***The above menu has a separate allergen listing which is available at your request.
Unfortunately our staff are unable to assist with any decision on the suitability of a dish***

