



**Maesmawr Hall Hotel**  
**Valentine's Day**  
**Wednesday 14<sup>th</sup> February 2018**

**Starters**

*Maesmawr's Soup of the Day served with a Freshly Baked Roll*  
*Duck Liver Paté served with Toasted Brioche & Cumberland Sauce*  
*Beetroot & Gin Cured Trout with Cucumber & Apple Pickle & Melba Ciabatta*  
*Baked Cheese Fondue with a Selection of Breads & Olive Antipasti*  
*Melon Cocktail infused with Midori Syrup & garnished with Soft Fruit*

**Main Course**

*Pan Seared Lamb Rump served with Honey Glazed Chantenay Carrots and Root Vegetables*  
*Beef Fillet with Chicory & Blue Cheese Salad & Celeriac Rosti*  
*Pork Tenderloin Ballotine served with Boulangere Potatoes*  
*Chicken Kiev & Smoked Mash Potato with Sherry & Dijon Sauce*  
*Monkfish wrapped in Parma Ham served with Provencal Vegetables & Salsa Verde*  
*Wild Mushroom Risotto garnished with Truffle Oil & Parmesan*

**Homemade Desserts**

*Raspberry Syrup Sponge Pudding with Soft Fruit Ice-Cream*  
*Baileys & Praline Cheesecake served with Chantilly Cream*  
*Miniature Red Velvet Cake with Cream Cheese Frosting*  
*Chocolate Brownie Tart served with White Chocolate Sauce & Vanilla Ice-Cream*  
*Mixed Fruit Bavarois served with a Ginger & Thyme Syrup*

**Followed by Coffee & Mints**

**2 Courses & Coffee £24.95**

**3 Courses & Coffee £29.95**

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

