

MELLINGTON HALL COUNTRY HOUSE HOTEL

VALENTINES MENU

Bubbles and Canapes on arrival

TO START

Chefs Soup of the day served with a warm crusty roll

Goats Cheese Bon-Bon's served with a beetroot trio, mixed leaves and balsamic glaze

Confit Duck Rillets served with homemade carrot chutney, mixed leaves and warm toast

Prawn and Crayfish Cocktail served on a bed of mixed leaves with fresh brown bloomer bread and drizzled with lemon oil

Pan Seared Scallops served with pea puree, crispy bacon strips and drizzled with lemon oil and pea shoots

THE MAIN EVENT

Roasted Whole Chicken to share with all the trimmings

10oz Welsh Rib Eye Steak served with a grilled tomato, field mushroom, hand cut chips, mixed leaves and peppercorn sauce

Grilled Sea Bass served with a puttanesca sauce and roasted Mediterranean vegetables

Poached Salmon served on a bed of new potatoes with asparagus and salsa verde

Mediterranean Vegetable Lasagne

Goats Cheese and Caramelized Onion Tartlet served with a mixed leaf salad

Locally shot Game Pie served with creamy mashed potatoes and seasonal vegetables

Poached Chicken Breast in a creamy white wine and mushroom sauce

TO FINISH

Trio of Desserts - Lemon Tart, Profiteroles and Deconstructed Baileys Cheesecake - To share

Poached Pears with vanilla ice-cream

Sticky Toffee Pudding with a toffee sauce

Chocolate Brownie with a choice of white chocolate ice-cream or crème anglaise

Selection of Ice Creams

Selection of Welsh Cheeses

3 Course - £45.00 per person