

# MELLINGTON HALL COUNTRY HOUSE HOTEL

## VALENTINES MENU

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*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*