



# CHAPEL

## Valentines Dinner Menu

13<sup>th</sup>, 14<sup>th</sup>, 15<sup>th</sup> February 2019

Glass of Champagne

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Fire roasted red pepper and tomato soup, basil pesto heart crouton

Taste of the sea : Tempura of oyster, chilli salsa, beetroot cured salmon, horseradish slaw and crab mayonnaise

Crispy pressed pork belly and black pudding, apple jelly, celeriac remoulade and crackling

Sweet potato and chickpea falafels, radish and palm sugar salad

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Roast fillet of welsh beef, sautéed wild mushrooms, oxtail bonbon, spinach puree

Baked turbot, smoked mash, creamed leeks, champagne, morel, peas and clam sauce

Roast rack of lamb, tarragon crust, potato gratin, spring greens, red current and rosemary jus

Red lentil, carrot and apricot, nut roast, grilled tenderstem broccoli, chilli and salsa Verdi

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Strawberry jelly, iced champagne parfait, mascarpone pannacotta

Warm dark chocolate fondant millionaire style

Selection of crème brulee

Welsh and continental cheese board, chutney, fruit bread

*All prices are inclusive of VAT. A 12% service charge will be added to all bills.*

*All dishes may contain some traces of nuts.*

*Please advise us if you are allergic to nuts or any other food allergies*

*Our team of chefs are happy to cater for dietary requirements on request*