

The Cambrian Inn Valentine's Day Dinner

Wednesday 14th February 2018

Three lovely courses for £34.95 per person

Starters

Sea bass ceviche, cured in lime juice with a hint of red chilli tossed with fresh salsa, avocado and served with tostardos

Seared yellow fin tuna with a lemon balm, and a beetroot and horseradish dressing

Crispy panko fried pork belly fritters with black pudding, sage crisps, crackling and a cauliflower puree

Duck Foie gras terrine with char grilled artichokes, toasted sourdough and a onion marmalade

Roasted celeriac soup served with a black truffle tortellini and shaved parmesan (v)

Mains

Spinach, Camembert and oyster mushroom Wellington with a red wine sauce roasted fennel and dauphonaise potatoes (v)

Pan fried Turbot and crispy oysters on a bed of savoy cabbage and bacon and served with a fennel veloute and samphire

Malaysian chicken satay skewer, served with a sticky coconut rice, peanut sauce and a fresh lime, cucumber, red onion and mango salad

Roasted Lamb rump and ribs with a colcannon mash, roasted Jerusalem artichokes, tender stem broccoli and served with a port and redcurrant sauce

Valentines 16oz chateaubriand for sharing, with a slow braised beef short rib truffle, mac and cheese, roasted heritage tomatoes, sautéed garlic butter mushrooms and homemade chips (for two)

Desserts

A selection of Valentines chocolate desserts to share (for two)

Lemongrass and coconut pannacotta, served with mango sorbet and coconut meringues

Baked Alaska, served with an Amarena cherry compote

Three Welsh cheeses with crackers and onion marmalade