



COED-Y-MWSTWR
COUNTRY HOUSE HOTEL

Valentine's MENU

STARTERS

Roasted Red Pepper Soup

Mascarpone & Chive Foam (gf,vg)

Pan-Seared scallops

Sweetcorn Puree, Candied Orange (gf)

Asparagus wrapped in Carmarthen Ham

Cym Hapus Poached Egg, Dill Hollandaise (gf,vo)

Black Bomber & Ham Hock Croquette

Spiced Pineapple & Coed-Y- Mwstwr Honey Compote (gf)

MAIN DISHES

Trio of Welsh Lamb (Cutlet, Rump & Shepherd's Pie)

Fondant Potato, Glazed Baby Carrots & Redcurrant Jus (gf)

Corn-Fed Breast of Chicken

Dauphinoise Potatoes, Wild Mushroom & Pancetta Fricassee, Brandy Cream

Butternut Squash Gnocchi

Pumpkin Velouté, mixed seed & Cranberry Granola (vg)

Pan-Seared Halibut

Rich Bouillabaisse Sauce, Dauphin Truffle Mayo & Caviar

Cefn Mawr Chateaubriand (for two persons) £30 Supplement

*Hand Carved Tender Beef Fillet, Roasted Vine Tomatoes, Creamed Spinach,
Portobello Mushrooms & Triple Cooked Chips*

DESSERTS

Rich Chocolate Torte

White Chocolate and Hazelnut Ice Cream, Prosecco Infused Raspberries (v)

Caramelised Pineapple Infused with Malibu

Plant Based Ice-Cream, Toasted Coconut (gf,vg)

Strawberry and Champagne Parfait

Hazelnut Praline Chocolate Dipped Strawberries (gf,v)

Tasting of Welsh Cheese Coed-y-Mwstwr Jelly £2 Supplement

3 Courses £50 per person

(gf) Gluten Free, (v) Vegetarian, (vg) Vegan, (o) option available