



# Valentines

DAY

Glass of Kir Royale on arrival

## Appetisers

**Cream of Celeriac Soup** Caramelised Apples (VE)

**Crispy Potato Terrine** Roasted Cherry tomatoes, smoked paprika Aioli (VE, GF)

**Filo Coated king Prawns** Sweet chilli sauce

**Ham Hock & Apricot Terrine** Caramelised baby onions

## Main Course

**Steamed Scottish Salmon** Champagne & Chive Hollandaise

**Ballotine of Chicken** Creamy leeks, Parma ham, tomato oregano glaze (GF)

**Slow Braised Blade of Welsh Beef** Brandy cream, mushroom volute (GF)

**28 Day Aged Cefn Mabley Farm Sirloin steak** (5.50 supplement)

**Spiced Beetroot Wellington** Three bean cassoulet (VE)

All served with Dauphinoise Potatoes and a Panache of Vegetables

## Desserts

**Sticky Toffee Pudding** Fudge sauce, Welsh Gold Ice-cream

**Chocolate Tart** Halen Mon salted caramel.

**A Selection of Welsh Ice Cream and Sorbets**

**Welsh & Continental Cheese Board**

Cafetièrre of Coffee Bay Cymru Coffee  
and Heart shaped Welsh cakes  
£49.50 Per person

To Book call 02920 520280 or email [events@newhousehotel.com](mailto:events@newhousehotel.com)  
Make a night of it with an overnight stay  
inclusive of dinner from £222 per couple

(V) Vegetarian, (VO) Vegetarian Option, (VG) Vegan, (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.