



PLAS DINAS  
COUNTRY HOUSE

Valentine's Menu

Starter

**Mini whole warm Camembert with rosemary & garlic**  
*served with breadsticks*

**Smoked salmon mousse with a mustard & dill centre**  
*served with toasted ciabatta & seasonal leaves*

**Battered Tempura Mixed Vegetables (V)**  
*served with a sweet chilli dipping sauce*

Main

**Tender lamb shank in a mint & rosemary gravy**  
*served on a bed of creamy mashed potato*

**Char grilled butterfly chicken breast**  
*with a mushroom & brandy sauce*

**Fish pie with salmon, smoked haddock & prawns**  
*in a leek sauce with Welsh cheesy mashed potato topping*

Dessert

**Heart shaped Baileys crème brûlée**  
*a traditional French recipe with a delicious Baileys addition*

**Rich chocolate tart**  
*served with white chocolate ice cream*

**A selection of Welsh cheeses from our local delicatessen (£2.00 supplement)**  
*served at room temperature with a variety of biscuits & fresh fruit*

*2 courses £26, 3 courses £30.*

*Main dishes not preceded by a starter may take up to 30 mins to prepare*