



Valentines Day



Glass of Prosecco & selection of hand finished canapes



*Chargrilled red pepper, sun-blushed cherry tomato and micro basil
Soup finished with heart crouton & chive oil*

Or

*Individual pearl las cheese, studded with rosemary, drizzled with
Guthrie Honey served with oven baked warm bread*



Locally made refreshing Daiquiri sorbet



*Stuffed, slow roast Welsh lamb breast, served on Gower sweetheart
cabbage Infused with lardons of pancetta. Finished with port & red
wine reduction*

Or

*Grilled Seabass fillet with local cockles & beach grass salad. Finishes
with lemon & herb oil.*

Or

*Pan Roasted Field Mushroom stuffed with Panko breadcrumb,
Pearl Wen Cheese, Fresh Cranberries, Crusted Hazelnut, Water
crest salad and Rioja reduction*



All Served with Sautéed Potatoes & Seasonal Vegetables



*Luscious mascarpone cheese layered with espresso-soaked sponge
fingers*

Coffee served with chocolate petit fours