



SEIONT MANOR

SNOWDONIA

VALENTINE'S DAY MENU

Olives & Freshly Made Bread

Steak Tartare

Confit Egg Yolk & Dressed Cress

Smoked Salmon Timbale

Prawn Mousse, Pickled Cucumber & Avocado

Saffron Panna Cotta

Pistachio Crust, Fig & Candied Hazelnut, Dressed Cress

Mediterranean Stack

Buffalo Mozzarella, Boeuf Tomato, Courgette & Aubergine

Champagne Sorbet

Braised Lamb Shoulder

Sweet Potato Fondant, Purple Tender Stem & Honey Carrot Purée

Roast Saddle of Venison

Smoked Black Garlic Pomme Purée, Baby Leeks & Caramelised Shallot Jus

Whole Baked Sea Bass

Stuffed with Sun Blushed Tomatoes & Basil, Served on Spelt, Leeks & Red Wine Sauce

Goats Cheese Arancini

Grilled Polenta, Butternut Purée & Heirloom Beetroot Carpaccio

Cappuccino Tiramisu

Honeycomb Crunch

Chocolate Truffle Four Ways

Strawberry Mousse

Raspberry, White Chocolate Ganache

Imploding Chocolate Bomb

Nutella Sauce

Snowdonia Cheeseboard

Biscuits, Chutney & Grapes

Tea/Coffee & Petit Fours