

Valentines Menu

Two course £25. Three course £30

Starters

Carpaccio of beetroot, goats' cheese & herb mousse
candied walnuts & orange

Sautéed King Prawns
with chilli, lime & garlic butter served on toasted focaccia

Stir fried Pad Thai Chicken Noodles

Chefs Minestrone Soup
with Halen Môn & thyme flat bread

Mains

Breast of chicken stuffed with garlic & herb mousse
creamy caraway cabbage, dauphinoise potatoes and red wine jus

Pan fried medallions of fillet steak & king prawns
Cajun spiced sweet potato, pink peppercorn sauce & confit shallots
(£5 supplement)

Fillet of sea-bass set on truffle pomme puree
charred cauliflower, smoked bacon and pine nut butter.

(v) Roast vegetable wellington
garlic roast parmentier potatoes, tomato & red pepper jus

Desserts

To share:
Chefs Assiette of Home-Made Desserts

Rich chocolate & hazelnut marquise
tangerine sorbet, chocolate mud

Lemon & ginger posset
shortbread biscuits

Vanilla pod crème brûlée,
blueberry compote, orange short bread biscuits



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