

THE BELL at CAERLEON

Welsh Hospitality at its Best!

St Valentine's Day Menu

Tuesday 14th February

Early booking essential together w a £10 per guest deposit call 01633 420613

A Glass of Champagne & 3 Courses £39.95 or 2 Courses £34.95 per guest

Appetisers

Pan Roasted Pigeon

Pan roasted pigeon set on beetroot & smoked bacon lentils

Mille Feuille of Mushrooms (v)

Wild mushroom fricassee layered between puff pastry finished w a truffle oil (v)

Carmarthen Bay Mussels

Fresh locally sourced mussels cooked in a rich tarragon & tomato sauce w basil croutes

Soup (v)

Homemade soup of the day served with crusty bread

The Bell's Scotch Egg

A warm cider infused scotch egg w dressed mixed leaves & Chefs salad crème

Spinach Walnut & Blue Cheese Tartlet (v)

Wilted spinach, roasted walnuts & Perl Las blue cheese topped w crispy leeks

Duck & Foie Gras Pressing

Vanilla & star anise confit duck & foie gras pressing w spiced tomato chutney

Bread & Olives (v)

Warm crusty bread & a selection of olives w olive oil & balsamic vinegar for dipping

Mains

Celtic Pride Welsh Gourmet Burger

Our Celtic Pride minced Welsh steak formed into a seasoned burger served in a crusty ciabatta with mixed leaves and rustic fries. Add bacon, brie, Colliers cheddar or Perl Las blue cheese if you wish

Seared Breast of Marget Duck

Seared duck breast set on a rosti potato w poached plums & roasted carrots

Welsh Rib Eye Steak & Fries

28 day aged Welsh rib eye steak, chargrilled as you like, w flat mushroom, grilled tomato, rustic fries & a parmesan salad. Add a mixed peppercorn, mushroom or port & stilton sauce if you wish

Pressed Belly of Pork

Succulent & juicy belly of pork, served w black pudding & smoked bacon croquettes w a butternut squash puree & crispy crackling

Glamorgan Sausages (v)

Caerphilly cheese, leek & bread crumb sausages w a creamy leek sauce, confit garlic mash & seasonal vegetables

Herb Crusted Halibut

Herb crusted halibut set on crushed potatoes w mussels & a vegetable nage

Cajun Sea Bass

Lightly cajun-spiced sea bass set on lyonnaise potatoes w a red onion & tomato salsa infused w fresh herbs, finished w a balsamic glaze

Butternut Squash & Spinach Risotto (v)

Safron infused arborio rice mingled w squash & spinach finished w parmesan & basil oil

Dessert

Choose a dessert from our board