# THE WELSH HOUSE 

## CARIAD

Love. Lover. Affection. Sweetheart.
Boyfriend. Beloved

# THE WELSH HOUSE <br> VALENTINE'S SET MENU <br> 3 COURSES $£ 33.95$ 

## TO START

Trealy farm Charcuterie, air dried meats, salami, bresaolo from Monmouthshire, Carmarthen ham, piccalilli, toasted sourdough, pickles (for two) Add $£ 3 p \mathbf{p}$ Baked golden Cenarth to share, selection of breads, celtic preserves red onion marmalade (for two) Add £3pp

Seafood gratin, Snowdonia black bomber, Welsh leeks,

Pea and fresh mint soup, Carmarthen ham lardons (Optional V/VE)

Barbequed Welsh pork belly, cauliflower puree, black pudding

## MAIN EVENT

Beef Wellington, buttered carrots and fine beans, skin on chips, peppercorn sauce (For two) Add £10pp
Slow cooked pork belly, braised creamed cabbage, fondant potatoes, Welsh red wine sauce
Trout fillet, pea and mint risotto, Caerphilly cheese
Roast chicken breast, Pembroke new potatoes, peas, Welsh white wine and leek sauce
Open lasagne of seasonal vegetables, light olive oil dressing (V/VE)

## SIDES

Skin on chips $£ 3.95$ (VE) (add Truffle oil and Italian hard cheese $£ 1.25$ ) Macaroni cheese, aged Italian hard cheese, panko breadcrumbs $£ 4.25$ (V) Rocket salad, vintage balsamic vinegar, aged Italian hard cheese $£ 4.25$ (V,VEa) Creamy leek gratin $£ 4.25$ (V) Garlic bread (V) $£ 3.95$ (add Welsh Cheddar $£ 1.25$ ) Seasonal vegetables $£ 3.95$ (V) Jacket potato, Shirgar Welsh salted butter $£ 3.95$ (V) Creamy garlic mushrooms $£ 4.25$ (V) Buttered peas $£ 3.95$ (V/VEa)

## DESSERTS

Welsh cheeseboard, with Celtic preserves plum chutney, Cradoc's Welsh crackers (For two) Add £2pp
Chocolate trio, fondant, mousse, chocolate \& raspberry torte, vanilla ice cream for two
Vanilla cheesecake, clementine jelly and amaretto biscuit
Rhubarb and Welsh cream trifle

Ice cream and sorbet selection (VE)

