

Llys Meddyg Valentine Menu 2012
£49.50 per person

Amuse
(Pumpkin veloute)

~ x ~

½ dozen oysters, wasabi, wakami (for 2 sharing)

Pigeon breast, butternut squash, pink grapefruit

~ x ~

Olive oil poached hake, smoked hickory potato, mussel veloute

Confit salmon, golden beetroot, risotto Nero

~ x ~

Roasted rump of lamb, pomme puree, mushroom, truffle

Venison loin, bitter chocolate, rose

~ x ~

Pre-dessert
(Strawberry sorbet, champagne foam)

~ x ~

Gorse flower pannacotta rose water

Chocolate tart, pistachio, tonka bean ice cream