



Valentine's Day at Illtud's 216

£ 20.50 for 2 courses or £ 25.50 for 3 courses

Menu available from Friday 8th to Saturday 16th February 2019

Starters

V ~ A Hearty Red Pepper and Tomato Soup

with crème fraiche, basil – pesto crouton

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V ~ Pant-Ysgawn Goat's Cheese Tart

*with cranberries and caramelised red onions,
wild rocket and a dash of balsamic vinegar*

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Prawn Cocktail "Marie Rose"

on a bed of tender lettuce leaves

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"Welsh Dragon Pâté"

*potted, chopped lamb liver with red chillies and herbs,
orange and brandy flavoured cranberry sauce,
red onion and orange salad, toasted rye*

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Caesar salad

*crispy cos lettuce leaves mixed with olive oil,
garlic, anchovies, lemon juice and Parmesan cheese,
with freshly roasted garlic croutons,*

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"Coupe Valentine" For Two

*rum raisin, banana & toffee, strawberry
and lemon meringue ice cream with tropical fruit
and Dulche de Leche sauce*

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Original Austrian Apple Strudel

with custard or vanilla ice cream

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Selection of Welsh Farmhouse Cheese

*St Illtyd, Perl Las, Perl Wen
and Pant-Ysgawn Goat's cheese
with fruit and biscuits*

Mains

V ~ Slow Simmered Pumpkin Tagine

*with sweet cranberries, apricots, roasted red onions,
fennel and sultanas,
flavoured with cinnamon and warming spices, Basmati rice*

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Pan Seared Sea Bass Fillet

*wrapped in Pancetta and sage
creamed green lentils, Illtud's potatoes*

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Free Range Chicken Breast with Perl Wen Cheese

*marinated in coriander and citrus jus,
with herbed mushroom risotto and roasted cherry tomatoes*

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Roast Leg of Black Mountain Lamb

*with Thyme and Honey Sauce
served with roast potatoes and seasonal vegetables*

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Grilled Sirloin Steak

with grilled tomato and a generous bowl of beefeater chips

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Puddings

Grand Marnier Brûlée

*with orange segments
and chocolate brownie*

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Chocolate Mousse

*with Mango Coulis and raspberry cream
in a chocolate basket*

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