

Tre-Usgawen Hall's
Valentine's Dinner & Dance
Anglesey Suite 13th February 2010



Cream of Asparagus Soup, cream cheese glaze
Or
Chicken Liver Parfait, Homemade Chutney, Toasted Brioche
Or
Scrambled Eggs and Smoked Salmon, Chive Essence

Passion Fruit Sorbet

Sirloin of Welsh Beef
creamed potatoes, wild mushrooms, braised shallots
Or
Seared Local Seabass
asparagus, oyster, tomato and basil sauce
Or
Fresh Herb and Parmesan Risotto

Dark Chocolate Fondant,
mango and passion fruit sorbet
Or
Coconut Crème Brulee , marinated blueberries
Or
Trio of Celtic Cheeses

Coffee & Chocolate

£29.95 per person

“WITH DANCING TO FOLLOW”

BAR OPENS AT 7.00P.M WITH ENTERTAINMENT UNTIL 12.30A.M



Valentine's Day 2010



Noëlle's Menu

Canapés on arrival

Cream of Watercress Soup, Poached Oyster and Herb Oil

Chicken and Wild Mushroom Boudin, Creamed Morels

**Poached Fillet of Lemon Sole, Asparagus, Smoked Salmon and
Champagne**

Roasted Fillet of Welsh Beef

Fondant potato, button onions, smoked bacon, red wine
and shallot reduction

OR

Braised Fillet of Turbot

Menai oysters, asparagus, citrus butter sauce

OR

Spinach, Gorau Glas and Asparagus Tart

Passion Fruit Souffle

with a passion fruit sorbet and marinated raspberries

Coffee & Petit fours

£39.95



Half a dozen oysters also available at £7.50