

The Ship Hotel

Valentine's Menu

Served Tuesday 14th February 6.00pm – 9.00pm



On Arrival Glass of bubbly

Starters

Tomato and Roasted Red Pepper Soup
swirled with pesto and croutons

Pan Fried Crevettes
with chilli and garlic set on rocket salad

Smoked Duck Breast Lambs Leaf and Blood Orange Salad
with plum vinaigrette

Ham Hock and Butter Poached Chicken Terrine
with house chutney and rustic bread

Main Course

Salmon and Smoked Haddock Lattice
with champagne and shrimp beurre blanc

Pan-Fried Free Range Chicken Breast
filled with smoked bacon mousse finished with wild mushroom veloute

10oz Welsh Black Rib Eye Steak
cooked to your liking glazed with honey and French mustard, garnished with mushroom,
onion and tomato panache

Rump of Welsh Lamb cooked Pink
on a bed of steamed vegetables, finished with rosemary and red wine jus

Leek and Caerphilly Tart
complimented with roasted shallot and fennel salad

Desserts

Passion Fruit Crème Brulée
with oat cakes

Dark Chocolate and Honeycomb Terrine
with crushed raspberry compote

Baked Figs with Honey Cardamom Glaze
finished with Nichols vanilla pod ice cream

Strawberries marinated in champagne syrup
with a sabayon glaze

2-Courses £19.95 per person

3-Courses £24.95 per person

Booking is advised, please ask a member of staff or call 0151 336 3931

