



Valentine's Day
At The Towers Hotel & Spa

Three Courses - £32.00 per person

Starters

Tomato Soup - Italian Plum Tomatoes and Fresh Basil blended to a smooth Soup with sour cream and Parmesan Croutons

Queen Scallops Crispy Fried in Panko Breadcrumbs with Smoked Paprika Mayonnaise

Seafood Cocktail - Assorted Shellfish, Smoked Salmon and Crab Dressed with Marie Rose Sauce

Smoked Duck Breast Croquettes with Oriental Salad and Hoi Sin Dressing

Chicken Liver Parfait with Onion Marmalade and Melba Toast

Trio of Melon with Chilli Spiced Mango Sorbet

Mains

Grilled Sea Bass Fillets with Buttered Asparagus

Chargrilled Sashimi Tuna with a Warmed Nicoise Salad

Cannon of Welsh Lamb with Leek Mash and Maderia Jus

100z Ribeye Steak with Portabello Mushroom and a Creamy Pepper Sauce

Wild Mushroom Rissotto Topped with Truffle Oil and Tuscan Salad

Baked Breast of Chicken Wrapped in Serano Ham Topped with Manchego Cheese with Patatas Bravas



Desserts

Valentines Sharing Platter for 2 with

Pots of Belgian White Chocolate Ganache and Belgian Dark Chocolate Ganache with Brownie Fingers, Strawberries, Shortbread Hearts and Marshmallows Sweet Treats to dip and nibble.

Allergens - Gluten, Egg, Milk, Soya

Passionfruit and Pineapple Cheesecake - An American style baked cheesecake rippled with Passionfruit and topped with pineapple compote.

Allergens - Gluten, Egg, Milk

Toffee Vodka Profiteroles - Choux buns filled with toffee vodka cream and drizzled with salted caramel sauce.

Allergens - Gluten, Egg, Milk, Soya

Chocolate Amaretto Delice - Dark Belgian Chocolate mousse flavoured with Amaretto, served with crumbled Amaretti biscuits and Amaretto liqueur drizzle.

Allergens - Gluten, Egg, Milk, Soya

Pear and Almond Tart - An individual tart filled with Almond sponge and slices of Pear, served with a quenelle of Poire William flavoured cream.

Allergens - Gluten, Egg, Milk, Nuts

