



Valentine's Day 2022

Saturday 12th, Sunday 13th & Monday 14th February 2022

Kir royale & Canapes

Sesame prawn toast, Poppy seed & spiced cream cheese, Toasted brioche & parfait, Melon & parma ham



Coconut & sweet potato soup

Cream cheese choux bun [C][VG]

Crab cake

Samphire, tomato concasse, guacamole, lobster bisque

Pan fried pigeon breast

Smoked beetroot, pancetta, goats cheese, chestnut & red wine jus [C]

Egyptian platter

Cumin & coriander falafel, hummus, honey roasted figs, tabouleh salad & pomegranate [C]



Fillet of Welsh beef

Mushroom puree, asparagus, beetroot & parsnip relish, Pommes Anna, port jus [C]

Roast Parma ham wrapped chicken roulade

Sun dried tomato & leek Welsh rarebit, ratatouille, sauté potatoes, basil cream sauce [C]

Gressingham duck breast

Ginger infused red cabbage, fine beans, root vegetable dauphinoise, rum sauce [C]

Roast fillet of hake

Cauliflower rice, wilted greens, potato cake, lime & mint cream sauce [C]

Vegetarian trio

Applewood cheese, spring onion, sultana & quinoa strudel, Baked savoury basil cheesecake
wild mushroom risotto, roast tomato & chive sauce [C][VG]



Baked Alaska

Vanilla ice cream, fruits of the forest compote, peach & vanilla sauce [C]

Hazelnut & chocolate cheesecake

Raspberry coulis, vanilla ice cream

Champagne & raspberry posset

Pecan cupcake, orange ice cream [C]

Chocolate profiteroles

Passionfruit cream, coconut ice cream

Sticky toffee pudding

Toffee sauce, caramelised banana, rum & raisin ice cream [C][VG]

Local cheese board/ Caws lleol

Perl las, Perl wen, Caws cerwyn, Teifi laverbread, apple & pear chutney, celery, grapes, crackers & biscuits [C]

Tea, Coffee & Petit fours

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment
[C] – Can be suitable for coeliacs, with adjustment [V] – Can be suitable for vegetarians, with adjustment
[VG] – Can be suitable for vegans, with adjustment

If you require further information regarding the list of allergens, a separate menu is available.
All items are prepared with care on the premises where allergens are also used.

Valentine's at The Plough

Saturday 12th, Sunday 13th & Monday 14th February 2022

£50.00 per guest

Package includes;
Kir royale on arrival
5 course candlelit dinner
Red rose

Make the night more romantic and book our Valentine's stay package.

£220 per couple

This package includes:
Glass of chilled prosecco & sweet 'n' savoury platter on arrival
5 course candlelit dinner and red rose
Overnight stay with full Welsh breakfast the following morning.

UPGRADE to an executive room for only £20 supplement, subject to availability

Full payment is required on booking and a full pre order for dining 1 week before

Valentines Afternoon Tea

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Available 3.00pm – 5.30pm

Toasted Welsh leek rarebit brioche bun,
Ham, caramelised onion jam & cheddar cheese white sandwich
Egg & cress wholemeal sandwich
Smoked salmon, cream cheese & cucumber wrap
Duck, beetroot & orange chutney wrap / BBQ pork & apple sausage roll

Chocolate delice / Passionfruit cheesecake
Orange & white chocolate profiterole / Crème caramel
Bara brith / Homemade scones / Fruit compote and clotted cream

Dine at Hotel
£21.00 per guest

Takeaway
£17.00 per guest

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