



WELCOME TO SOULTON HALL

MENU

Valentines Menu

For the evenings of 12, 14 and 18 February – served, as ever, in exclusively candle-lit dining rooms £40.00

White onion and apricot soup with baked croutons and herb oil
Poached Welsh trout with pickled fennel, pea shoots and saffron aioli
Home tea smoked duck breast with carrot and radish relish and balsamic syrup
Free range chicken and roast red pepper terrine with piccalilli



Lemon sorbet with sparkling wine



Honey roast duck breast with braised red cabbage and a plum and red wine sauce

Pan fried seabass fillet with chive mash, tara voloute and asparagus

Butternut squash, cherry tomato and Shropshire blue cheese tartlet with basil pesto

Tenderloin of pork with black pudding, apple compote and cider sauce



Chocolate and passion fruit tart with chantilly cream
Toanka bean crème brûlée with short bread hearts
Iced toffee apple parfait with meringues and a raspberry sauce
Sticky toffee pudding with toffee sauce and a vanilla ice cream



Selection of Shropshire and Welsh cheeses (£5.95)



Freshly brewed coffee with home made petit fours, served at the fire side in the lounge hall

(Liqueurs and coffee with liqueurs are available on request)

Decante still water is supplied at the table and is charged as taken.
Please let us know if you prefer sparkling.

Guests are respectfully asked to refrain from the use of mobile telephones whilst dining.
In accordance with UK law, smoking is not permitted inside only outside.

