



BRON EIFION

COUNTRY HOUSE HOTEL & RESTAURANT

Sunday 8th April, 2012
Easter Sunday Luncheon

Starters

Cream of tomato and basil soup with goat's cheese crostini and basil oil

Confit leg of Gressingham duck with a honey, soy and sesame dressing

Trio of salmon home cured gravlax, spiced beetroot cured and oak smoked,
with spiced beetroot puree, marinated anchovies and horseradish cream

Minted goat cheese fritters with red onion
marmalade and port and cranberry reduction

Main Course

Roast sirloin of Welsh beef, garlic and thyme roasted potatoes,
herb Yorkshire pudding and red wine reduction

Roast leg of Welsh lamb, minted dauphinoise potatoes,
confit shallot puree and rosemary jus

Pan roasted loin of monkfish, crushed baby potatoes,
shellfish ragout and spicy tomato and coriander sauce

Tartlet of butternut squash and sage risotto,
parmesan wafers and chestnut puree

Desserts

Dark chocolate and hazelnut torte, coffee anglaise
cappuccino ice cream and dark chocolate cream

Vanilla panna cotta with rosewater and pomegranate jelly,
with lavender shortbreads and brandy snap tuille

Tartlet of spiced plums with hazelnut
crumble and vanilla bean ice cream

Selection of Welsh cheese and biscuits

£18.95 per person

Coffee and mints £2.75 per person