



BRON EIFION

COUNTRY HOUSE HOTEL & RESTAURANT

Garden Restaurant Festive Menu
1st December - 20th December 2011 (excluding Sundays)
suitable for parties of 10 guests or more

Starter

Lightly spiced butternut squash and roasted garlic
soup with herb and parmesan croutons

Duck liver and orange parfait with toasted rosemary
brioche and cumberland sauce

Beetroot cured smoked salmon, marinated anchovies and
horseradish cream with spiced beetroot puree and dressed leaves

Main

Traditional roast turkey with roast chestnut and apricot stuffing,
all the trimmings and a light turkey jus

Pan fried fillet of Scottish salmon with leek mash and
herb beurre blanc

Tartlet of roasted squash and chestnut risotto with parmesan crisp
dressed leaves and rocket pesto

Dessert

White chocolate and Baileys cheesecake with vanilla bean
ice cream

Bron Eifion Christmas pudding with white chocolate, rum and
vanilla sauce

Glazed orange and ginger tart with clotted cream
and lemon curd ice cream

Selection of Welsh cheese and biscuits

Coffee and mince pie

£22.95 per person