



BRON EIFION

COUNTRY HOUSE HOTEL & RESTAURANT

**Sunday 18<sup>th</sup> March, 2012**  
**Mother's Day luncheon**

**Starters**

Lightly spiced minestrone soup with garlic, herb and parmesan croutons

Herb poached confit of Scottish salmon, beetroot puree, rocket pesto and horseradish cream

Welsh cheese and baby leek tart with fennel, walnuts, honey and wholegrain mustard dressed rocket

Chicken liver parfait, toasted thyme brioche, red onion marmalade and Cumberland sauce

**Main Course**

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

Roast loin of local pork with pork crackling, minted spring cabbage, caramelised apple puree and cider sauce

Pan roasted fillet of salmon, herb crushed baby potatoes, braised fennel and white bean cassoulet

Wild mushroom and hazelnut mille feuille with garlic and spinach cream

**Desserts**

Dark chocolate pot with cappuccino cream, fresh berries and lavender biscuits

Sticky toffee pudding with butterscotch sauce and bara brith ice cream

Poached apple, pear and cinnamon pie with crème anglaise and cinnamon ice cream

Selection of Welsh cheese and biscuits

**£18.95 per person**

Coffee and mints £2.75 per person