



BRON EIFION

COUNTRY HOUSE HOTEL & RESTAURANT

Easter Luncheon Menu
Sunday 24th April, 2011

Starter

Pea, ham and mint soup with garlic croutons and crème fraiche

Chicken liver and brandy parfait infused with chilli, sage and orange,
with toasted brioche and cumberland sauce

Grilled escalope of locally smoked salmon with wild rocket and a perl las,
wholegrain mustard, and honey dressing

Crispy confit of Gressingham duck with a honey, soy and sesame dressing

Main Course

Roast sirloin of “Tyddyn Mawr” beef, braised fondant
potato, Yorkshire pudding and red wine jus

Honey and mustard glazed locally cured ham with minted
cream cabbage, grain mustard mash and parsley sauce

Pan fried fillet of salmon with crushed potatoes, sautéed greens, pea shoots and beurre blanc

Baked supreme of chicken wrapped in parma ham with
braised fondant potato and tarragon cream

Dessert

“Merlyn” Welsh whiskey liqueur cheesecake with dark chocolate tulle,
white chocolate sauce and vanilla bean ice cream

Tartlet of poached rhubarb, ginger and orange topped
with hazelnut crumble and cinnamon ice cream

Dark chocolate and hazelnut torte with coffee anglaise, red
cherry compote and cappuccino ice cream

Selection of Welsh cheeses with biscuits

£18.95 per head