



BRON EIFION

COUNTRY HOUSE HOTEL & RESTAURANT

Gourmand Menu

Trio of homemade soups

Broccoli with perl las cream

Spicy tomato and basil with herb croûtons

Creamy parmesan veloute

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

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Pan fried king scallops with lightly spiced cauliflower puree, crispy pancetta and langoustine and saffron bisque

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**Duo of local lamb (pressed confit shoulder and roasted loin)
with minted dauphinois potato, caramelized onion,
wilted spinach and rosemary reduction**

or

Pan fried fillet of lightly seasoned sea bass, leek pomme puree, braised baby fennel and champagne and wild mushroom sauce

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Assiette of Bron Eifion desserts

Pink grapefruit possett with pink grapefruit and prosecco jelly

Dark chocolate and hazelnut torte with cinnamon cream and vanilla bean ice cream

Home made shortbread with fresh strawberries

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Coffee and home made petite fours