



BRON EIFION

COUNTRY HOUSE HOTEL & RESTAURANT

Table D'Hote Dinner Menu

Starter

Spiced winter squash veloute with homemade bread and parmesan croûtons

Oak smoked Scottish salmon, beetroot puree, marinated anchovies and horseradish cream

Twice baked confit of pork belly, crispy pancetta, caramelised apple purée, black pudding and red wine jus

Herb crusted pimento pepper, filled with goats cheese, roasted tomato and courgette, finished with rocket pesto and balsamic glaze

Main Course

Baked supreme of chicken stuffed with goats cheese and roasted red pepper mouseline, roasted potato fondant, tomato and coriander sauce

Wholegrain mustard and herb crusted tenderloin of pork, sweet potato and parsnip mash, caramelised apple purée, parsnip crisps and tarragon cream

Pan fried fillet of salmon, leek pomme purée, sautéed greens and wild mushrooms

Wild mushroom risotto tartlet with spinach cream and soft poached egg

Dessert

Bron Eifion sticky toffee pudding with butterscotch sauce and vanilla bean ice-cream

Tartlet of spiced plums, hazelnut crumble, vanilla crème anglaise and cinnamon ice-cream

Glazed citrus fruits and ginger tart with clotted cream and lemon curd ice-cream

Selection of Welsh cheeses with biscuits and home-made chutney