



BRON EIFION

COUNTRY HOUSE HOTEL & RESTAURANT

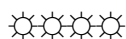
Easter Sunday Luncheon Menu
4th April, 2010

Cream of celeriac and apple soup with walnut bread

Poached salmon with beetroot puree and horseradish cream

Smoked chicken, mango and pine nuts dressed with honey and mustard

Pan fried mushrooms in garlic and cream with crispy pancetta

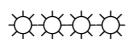


Roast sirloin of Welsh beef with celeriac puree, horseradish
Yorkshire pudding and red wine jus

Roast leg of Welsh lamb with minted creamed white
onion and rosemary jus

Honey and mustard glazed "Tyddyn Mawr" Ham with creamed
savoy cabbage, grain mustard mash and a parsley sauce

Pan fried fillet of sea bass with crab and
dill risotto and spinach veloute



Rhubarb, ginger and hazelnut crumble with crème anglaise

Baileys cheesecake with a roasted chestnut
base and banana ice cream

Warm rose poached pear, with dark chocolate
mousse and vanilla ice cream

Selection of Welsh cheeses and biscuits

£19.95 per person