



BRON EIFION

COUNTRY HOUSE HOTEL & RESTAURANT

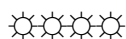
Mothers Day Luncheon Menu
Sunday 14th March, 2010

Roast garlic and butternut squash soup with
chestnut cream and parmesan crostini

Chicken liver and brandy parfait with toasted
brioche and cumberland sauce

Confit of Gressingham duck leg with black pudding, bacon and lentil jus

Gravalax of Scottish salmon with wild rocket,
parmesan and lemon and caviar dressing

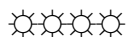


Roast sirloin of Welsh beef with thyme fondant, herb
Yorkshire pudding and a red wine jus

Roast loin of "Tyddyn Mawr" pork, with creamed cabbage,
caramelized apples and tarragon sauce

Roast leg of Welsh lamb, caramelized onions,
crisp smoked pancetta and redcurrant jus

Grilled fillet of salmon with leek mash, roasted
langoustine, lobster and saffron bisque



Glazed orange crème brulee with dark chocolate tuille curl

Bron Eifion sticky toffee pudding with butterscotch
sauce and rum and raisin ice cream

Pink grapefruit possett with orange shortbread and vanilla cream

Selection of Welsh cheeses and biscuits

£19.95 per person