



BRON EIFION

COUNTRY HOUSE HOTEL & RESTAURANT

Valentines Menu

Saturday 13th February, 2010

Sunday 14th February, 2010

Duck liver parfait with toasted thyme brioche and kumquat marmalade

Tomato and basil soup with garlic and goats cheese crostini

Poached salmon with beetroot purée and horseradish cream

Carpaccio of venison with wild rocket, capers and parmesan

Poached pear, Perl Las and walnuts dressed with honey and mustard



Strawberry and champagne sorbet



Roast loin of Welsh lamb with minted creamed white onions,
fondant potato, root vegetable tartlet and redcurrant jus

Pan seared breast of Gressingham duck with parsnip and potato
rosti, honey glazed carrots and a port and plum sauce

Trio of fish (salmon, monk fish and sea bass) on a
celeriac purée, finished with a rosemary jus

Roast loin of monk fish wrapped in parma ham with
tagliatelle leeks and ragout of shellfish

Herb pancake filled with wild mushrooms, asparagus
and spinach, glazed with goats cheese



White chocolate mousse with dark chocolate
sorbet and red cherry compote

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

Trio of Bron Eifion Desserts (to share)
glazed crème brulee, brandy snap basket filled with
lemon possett, dark chocolate torte

Strawberry shortcake mille feuille with vanilla
cream and strawberry compote

Selection of Welsh cheeses with home made spiced biscuits and chutneys

£34.95 per head