



BRON EIFION

COUNTRY HOUSE HOTEL & RESTAURANT

Valentines Luncheon Menu

Sunday 14th February, 2010

Chicken liver parfait with toasted thyme brioche and red onion marmalade

Leek and potato soup with herb croutons and deep fried leeks

Smoked salmon roulade with pickled cucumber and a lemon and mustard dressing

Confit belly of "Tyddyn Mawr" pork with black pudding and caramelized apple purée



Roast sirloin of Welsh beef with root vegetable dauphinoise,
horseradish Yorkshire pudding and red wine jus

Roast leg of lamb with caramelised onions,
fondant potato and rosemary jus

Roast supreme of chicken with wild mushroom
risotto and tarragon cream sauce

Grilled fillet of salmon with tagliatelle
leeks and dill beurre blanc



Bread and butter pudding laced with
white chocolate and Welsh whiskey

Lemon possett with orange caramel
sauce and orange shortbread

Hot chocolate fondant with fennel ice cream
and mint chocolate sauce

Selection of Welsh cheeses with home made
spiced biscuits and chutneys

£19.95 per head