

Bron Eition

Hotel and Wedding Venue

Dinner Menu

Starters

Soup of the Day

Please ask your waiter

Thai Fishcake

Served with a mixed leaf salad, sweet chilli sauce and lemon wedge.

Waldorf Salad

Crispy lettuce, apples, celery, walnuts, grapes, and blue cheese served with a mayonnaise dressing

Goats Cheese and Roasted Red Pepper Tart

With carrot and celeriac remoulade, and caramelised onions

Smoked Haddock with Asparagus

Poached smoked haddock on top of steamed asparagus and served with a bearnaise sauce

Chickpea Salad

Chickpeas, tomato, cucumber, red onion, balsamic dressing, parsley, and croutons (vegan)

Black Pudding

On top of mash potato, with poached egg and wholegrain mustard sauce

Mixed olives, breads, Olive Oil and balsamic

Allergies and intolerances

Some of our menu items contain nuts, gluten, and other allergens. We do understand the dangers to those with severe allergies so please speak to a member of the team if you have any concerns. We can provide you with a list of allergen information for each dish we prepare and serve.

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Main

Braised Feather Blade of Beef

Served with celeriac and horseradish coulis, dauphinoise potatoes and port jus

Shoulder of Lamb

Slow cook served with garlic crushed new potatoes, rosemary red wine jus, mint butter squash pure, spinach sauté and green beans

Roast Chicken Breast

Served with onion and swede coulis, potato puree, leek and potato dauphinoise potato and mushroom jus

Pan fried Salmon

Pan-fried salmon served with Bombay potato, steamed broccoli and a prawn and white wine cream sauce

Fish of the Day

Served on a bed of crushed potatoes and garden peas, With a bisque and mussel sauce, and sesame courgette spaghetti

Pork tenderloin

Stuffed with black pudding, served on a bed of savoy cabbage with pomme anna potato, apple coulis, sage cream and smoked bacon sauce

Vegetable Wellington (vegan)

Butternut squash, mixed vegetables, and sauté mushrooms, wrapped in puff pastry, and served with mash potato, broccoli, green beans, and a vegetable jus

Vegetable Lasagne (vegan)

Served with chips, salad and garlic bread slice

Side dishes

Chunky Chips or Skinny fries	3.50
Bron Eifion salad	3.50
Garlic Bread	4.00
Home-made Coleslaw	3.00

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Dessert

Apple and blueberry crumble pie

Served with crème anglaise and topped with vanilla ice cream.

Salted Caramel Brownie

With toffee sauce, and vanilla ice cream (*vegan option available*)

Catalan Cream

Vanilla cream flavoured with orange, lemon, a hint of cinnamon.
and caramelized sugar topping

Sticky Toffee Pudding

With butterscotch sauce and vanilla ice cream

Lemon cheesecake

Eton Mess

Crunchy meringue, whipped cream, and strawberry sauce.

Selection of Welsh and continental cheeses

Savoury biscuits, house chutney

1 Course £22.00

2 Courses £30.00

3 Courses £38.00

DBB rate includes any 2-course meal from the Dinner Menu

A child menu is available please ask your server.

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