

Bron Eition

Hotel and Wedding Venue

Dinner Menu

Starters

Soup of the Day

Please ask your waiter

Duck spring roll

Served with a sweet chilli sauce and green salad

Puff Pastry Tartlet of Wild Mushrooms

With smoked pancetta in a creamy garlic and peppercorn sauce

Broccoli and Blue Cheese Tart

Served salad leaves and red onion chutney

Avocado and Tomato Tian

With balsamic glaze and chilli flakes (vegan)

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

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

Duo of Duck

Pan fried duck breast, confit duck leg served on a bed of fried leeks, with dauphinoise potato, cherry glaze and port reduction

Shoulder of Lamb

Slow cook served with red cabbage compote, cheese dauphinoise potato, broccoli, green beans, pea coulis and red wine reduction

Pork tenderloin

Pan fried and served with savoy cabbage, spring onion potatoes, cream sauce and parsnip and apple coulis

Braised featherblade of beef,

Served with a celeriac and horseradish coulis, dauphinoise potato, seasonal vegetables and a port jus

Chicken Breast

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

Fish and Chips

Beer battered cod fillet served with garden peas and tartar 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

Roast Salmon

Roast fillet of salmon served with tarragon mash potato, celeriac cream sauce and asparagus and broccoli stems

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

Almond Pannacotta

Served with a poached plum compote

Salted Caramel Brownie

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

Red berry Pavlova

With vanilla cream and strawberry coulis

Sticky Toffee Pudding

With butterscotch sauce and vanilla ice cream

Apple Crumble Pie

With crème anglaise and topped with vanilla ice cream

Individual Blueberry and Vanilla Cheesecake

Cheese and Biscuits

Selection of cheese with biscuits and 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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