

## Menu

### Starter

#### **Soup of the Day**

Served with spiced croutons and crusty bread

#### **Salmon Tian**

Poached salmon with cream cheese, tarragon, lemon zest and served with smoked salmon Orange segment, and sweet chilli dressing

#### **Black Pudding**

On top on creamy mash potato, with poached egg and a wholegrain mustard sauce

#### **Tian of Avocado and Tomato (vegan)**

With a balsamic glaze

#### **Beetroot, Walnut and Chickpea Salad (vegan)**

Glazed beetroot, roasted walnuts and smoked chickpea, served with mixed leaf salad  
And a sesame and soy dressing

#### **Chicken Caesar Salad**

Chicken breast, green salad, crunchy croutons, and anchovies served with a creamy Caesar dressing.

#### **Prawn and Avocado Salad**

Mixed leaf salad with a lime and chilli dressing

# Bron Eition

Country House Hotel and Restaurant

## Main Course

### **Pan fried Sea Bass**

Served on a bed of crushed new potato and capers, with steamed broccoli, asparagus and shallots, and a lemon caper and parsley dressing

### **Asian Salmon**

Served with stir-fried vegetables in a teriyaki sauce with toasted sesame seeds

### **Duo of Welsh Lamb**

Slowly braised shoulder of lamb and pan-fried rack of lamb, fondant potato, sautéed mushroom and spinach, glazed beetroot, green beans and a port jus.

### **Braised beef brisket**

Served with a mini cottage pie, dauphinoise potato, celeriac remoulade, baby carrots, green beans, broccoli and a red wine jus

### **Mediterranean Chicken**

Chicken breast marinated in olive oil, oregano, orange zest, pan fried and served on a bed of creamy mash potato, with seasonal vegetables and a white wine and cream sauce.

### **Pork Tenderloin**

Stuffed with dried plum, served on top of savoy cabbage with smoked bacon, boulangere potato, steamed vegetables, parsnip coulis and a creamy mustard sauce

### **Vegan Shepherd's Pie**

Served with seasonal vegetables and a carrot and swede coulis

### **Pomme Anna Roasted Mediterranean Vegetables (vegan)**

Spiced tomato and coriander sauce

## Dessert

**Red Berry Pavlova**

Served with fresh strawberries

**Gooey Chocolate Brownie**

Served with chocolate ice cream, strawberry coulis and chocolate tuille

**Sticky Toffee Pudding**

Served with a butterscotch sauce and vanilla ice cream

**Vanilla Cheesecake**

Served with clotted cream

**Blackcurrant and Vanilla Mousse (vegan)**

On a biscuit base and topped with a blackcurrant compote

**Chocolate Fudge Cake (vegan)**

Served with vegan chocolate ice cream

**Selection of Welsh and Continental cheeses**

Savory biscuits, house chutney

2 Courses £27.95

3 Courses £32.00

*DBB rate applies to a two-course meal to include a Main Course  
A supplement of £7.95 is applicable for any additional starter or dessert course.*