

Tuesday 25th December 2018

Christmas Day Lunch

Starter

Broccoli and Stilton Soup served with toasted almond and herb crusty bread

Carpaccio of Welsh Beef with a tomato and basil pannacotta, crispy shallots and caper dressing

King prawn cocktail with water prawns, crisp lettuce leaves, vine tomatoes, topped with a tangy Marie Rose sauce

Welsh cheddar cheese and ham tart served with carrot and celery salad and a pear chutney

Main Course

Roast Turkey breast with smoked bacon stuffing, roast potatoes, cranberry coulis, vegetable and turkey pan jus

Roast Salmon fillet with pistachio served with saffron and dill potato, butterbeans, shallots, sautéed king prawn and a tarragon and cream sauce

Duo of beef – Braised brisket of beef served with mini cottage pie, dauphinoise potatoes, Chantenay carrots, horseradish cream cheese, beef jus

Vegetarian Assiette:-

Roasted pepper and Mediterranean vegetable lasagna

Parsnip and Mushroom cannelloni

Basil and olive polenta cake with kumquat chutney and garlic sauce

Bron Eifion

Country House Hotel and Restaurant

Dessert

Bron Eifion's traditional Christmas pudding served with a plum compote and chef's own brandy sauce

Goey chocolate brownie, hazelnut ice-cream, peanut brittle and a cranberry coulis

Glazed Sicilian lemon tart served with raspberry sorbet and a quenelle of crème fraiche

Selection of festive cheeses, with fig and apple chutney and a selection of savory biscuits

To Finish

Coffee and homemade mince pie

£75.00 per adult

£38.00 per child (Under 12 years of age)