

Dinner Menu

Starter

Soup of the Day

Served with spiced croutons and crusty bread

Carpaccio of Welsh beef

With tomato and basil pannacotta served with a parmesan tuille, crispy shallots and caper dressing

Salmon and Goats cheese Ravioli

Served with rich lobster bisque and parmesan shaving

Duck Terrine

Served with beetroot coulis, Halen Mon tuille and toast

Welsh cheese and leek pate

Served with pear coulis and toasted brioche

Thai fishcake

Sweet chili sauce, coriander salad

Main Course

Duo of Beef

Braised brisket of beef served with mini cottage pie, dauphinoise potato, Chantenay Carrots, horseradish cream and beef jus

Roast Salmon Fillet with pistachio

Served with saffron and dill potato, shallots, sautéed king prawns and Tarragon and cream sauce

Shoulder of Anglesey Lamb

Slow braised lamb shoulder cannon wrapped in parma ham, served with mash potato Red cabbage compote, beetroot coulis, green beans and port reduction

Chicken Ballotine

Chicken breast stuffed with Goats cheese wrapped in Parma ham and served with dauphinoise potato Red pepper coulis, turned courgettes and butternut squash sauce

Duo of Pork

Pork tenderloin marinated in lemon zest and oregano, served with a ham hock and apple pie, Boulangere potato, pan fried savoy cabbage and cider, and a sage and cream sauce

Vegetarian Assiette

Roasted pepper and Mediterranean lasagne, Parsnip and mushroom cannelloni and basi And olive polenta cake with pear chutney and garlic sauce

From the Grill – choose your favourite....

10oz Ribeye Steak
10oz Rump Steak
10oz Sirloin Steak

Served with mushrooms, tomatoes, hand cut chips and onion rings

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Country House Hotel and Restaurant

Dessert

Apple Bakewell tart

Served with vanilla ice cream and strawberry coulis

Gooey Chocolate Brownie

Served with chocolate ice cream, strawberry coulis and chocolate tuille

Bread and butter pudding

Served with vanilla ice cream, vanilla tuille and custard coulis

Plum tart

Spice plum crumble tart served with creme anglaise

Glazed Sicilian Lemon Tart

Served with raspberry sorbet, raspberry coulis and vanilla tuille

Selection of welsh and continental cheeses

Savory biscuits, house chutney

2 Courses £27.95

3 Courses £32.00