

Bron Cition

Country House Hotel and Restaurant

Easter Sunday Lunch

1st April 2018

Starter

Soup of the day

Homemade crusty bread

Duck confit ballantine

Stir fried vegetables, glazed cherry

Peppered mackerel pate

Peppered mackerel with lemon zest and cream cheese served with toasted brioche

Anglesey Eggs

Layers of leek and mash, eggs topped with cheese sauce and breadcrumbs served with carrot puree and mixed leaf salad

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Main Course

Roast Welsh beef

With creamy mashed potatoes, roasties, seasonable vegetables, Yorkshire pudding and rich roast pan jus

Shoulder of lamb

Slow braised wrapped in parma ham served with seasonal vegetables, carrot puree, dauphinoise potatoes and rich pan mint jus

Roast turkey

With bacon mashed potatoes, cranberry coulis, seasonal vegetables and a red wine reduction

Sea Bass with Nicoise salad

Pan fried sea bass served on a nicoise salad, orange segment and caper dressing with a soft quail's egg

Mushroom tagliatelle

Watercress salad, parmesan shavings

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Dessert

Strawberry pavlova

Vanilla cream and fresh strawberries

Vanilla Cheesecake

Vanilla ice cream, strawberry coulis, vanilla tuille

Chocolate cake

Chocolate ice cream, vanilla tuille

Selection of welsh and continental cheese

Savory biscuits and beetroot chutney

2 Courses - £21.95

3 Courses - £24.95