

Mother`s Day Lunch

Sunday 11th March 2018

Bron Eition
Country House Hotel and Restaurant

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

Sun dried tomato and peppered cheese tart

Mixed leaf salad, red onion chutney

Main Course

Roast Sirloin of Welsh beef

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

Roast loin of pork

With spring onion mashed potatoes, roasties, seasonal vegetables, apple coulis, cider cream and sage sauce

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

Dessert

Strawberry pavlova

Vanilla cream and fresh strawberries

Vanilla Cheesecake

Vanilla ice cream, strawberry coulis, vanilla tuille

Lemon drizzle cake

Vanilla ice cream, lemon curd, vanilla tuille

Selection of welsh and continental cheese

Savory biscuits and beetroot chutney

2 Courses - £21.95

3 Courses - £24.95