

Monday 31st December 2018

New Year`s Eve

Starter

Pea and ham soup with crusty walnut bread

Duck terrine, blackcurrant jelly, smoked apple, beetroot coulis,
Halen Mon tulle and toasted brioche

Smoked salmon and prawn cocktail topped with a rich Marie
Rose sauce and a twist of lemon and lime

Assiette of Welsh cheeses

Perl las croquette, Pantysgawen goats cheese pannacotta and
Hafod cheddar terrine, served with a tomato tulle and pear chutney

Main Course

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

Corn fed chicken breast filled with leek and Y Fenni cheese, fondant potatoes,
braised Savoy cabbage, butternut squash puree and Madeira jus

Pan fried fillet of sea bass, pommes anna potatoes, king prawn,
turned courgettes and carrots with a langoustine bisque

Cheese ravioli tossed with garlic and wild mushrooms in a cheese
sauce topped with parmesan cheese, chives and crushed chillies

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Country House Hotel and Restaurant

Dessert

Grilled rum-soaked pineapple, coconut ice-cream, coconut tuille

Goey chocolate brownie, hazelnut ice-cream, peanut brittle and a raspberry compote

Apple and prosecco poached strawberry crumble served with ginger ice cream

Selection of cheeses, with fig and apple chutney and savory biscuits

To Finish

Coffee and homemade petite fours

£55.00 per adult

£28.00 per child