

*Bron Cition*

Country House Hotel and Restaurant

# Garden Restaurant

## Dinner Menu

Served daily

6:30pm – 9:00pm (last orders)

2 Courses £24.95

3 Courses £30.00

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## Dinner Menu

### Starter

Chef's homemade soup of the day  
with freshly baked bread

Minted goats cheese fritters in a brioche crumb,  
tomato and fennel chutney

Warm smoked salmon, broccoli and blue cheese tart  
with dressed rocket, and walnut pesto

Pan fried coconut chicken, with a Thai style  
coconut, chili and coriander sauce

Glazed gratin of crab, salmon and smoked haddock  
with granary bread and dressed leaves

Pan seared king scallops and glazed pork belly, caramelized  
apple puree, crispy pork crackling and cider jus

Honeyed breast of Gressingham duck with  
soy and sesame, warm confit duck salad

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## Main Course

Pan roasted fillet of welsh beef, blue cheese mash, wilted spinach, red onion marmalade and port and redcurrant jus

**£5.00 – supplement**

Roast rump of welsh lamb and pulled lamb shoulder, minted creamed savoy cabbage, garlic and herb mash, rosemary jus

Pan roasted breast of Gressingham duck, crispy potato and black pudding, smoky bacon and lentil jus

Baked supreme of chicken wrapped in Parma ham, spicy chorizo and five bean cassoulet

Baked local bream, orange and thyme scented crushed potatoes, Penrod cream

Pan seared Scottish salmon, yellow mustard mash, sautéed winter greens and herb beurre blanc

Wild mushroom and hazelnut mille feuille, garlic and peppercorn cream

Spiced Mediterranean vegetable couscous, roasted peppers, sweet chili halloumi, and tomato and coriander coulis

## Side Orders £3.95 each

Panache of seasonal vegetables

Balsamic dressed house salad

Garlic and olive focaccia

Triple cooked Maris piper chips

Seasoned skinny fries in chili, smoked salt and fresh coriander

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## Dessert

Traditional apple pie with warm vanilla custard

Spiced plum and hazelnut crumble  
with rum and raisin ice cream

Citrus fruits posset, twice baked  
lime biscotti, raspberry sorbet

Pink champagne jelly, champagne sorbet,  
frozen raspberry granita

Bread and butter pudding laced with whisky  
and white chocolate, white chocolate sauce

Traditional sticky toffee pudding with  
butterscotch sauce, vanilla ice cream

Selection of welsh and continental cheese,  
savory biscuits, house chutney

**2 courses £24.95 per person**

**3 courses £30.00 per person**

Side Dishes £3.95 each

One cup Caffetiere of filter coffee £2.75

Irish Coffee £4.95