

Sunday 21st January, 2018

Lunch Menu

Starter

Leek and potato soup

Grilled black pudding, creamed potato,
poached egg, hollandaise sauce

Smoked haddock and chili fish cake, lime crème fraiche

Chicken liver and herb pate, melba toast, onion chutney

Tomato and basil bruschetta drizzled with olive oil

Main Course

Roast topside of beef, herb roast potatoes,
Yorkshire pudding, seasonal vegetables, beef jus

Roast Turkey, pigs in blankets, roast potatoes,
seasonal vegetables, turkey jus

Chicken breast wrapped in streaky bacon,
Mediterranean vegetables, chorizo fricassee

Grilled hake fillet, creamed potato, seasonal
vegetables, tomato and herb sauce

Mushroom and spinach linguini in a
creamy herb sauce, garlic ciabatta

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Country House Hotel and Restaurant

Dessert

Lemon posset with twice baked lime biscotti

Traditional sticky toffee pudding, butterscotch sauce and vanilla ice-cream

Vanilla custard tart, berry coulis

Cherry and almond sponge, crème anglaise

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

£17.95 – 2 Courses

£21.95 – 3 Courses