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Bryn Howel Hotel

Saturday 13<sup>th</sup> February 2010



Traditional French Onion Soup with a Gruyere Cheese Croute

King Prawn & Smoked Salmon Risotto with a Basil Pesto and Crispy Welsh Leeks

Crown of Cantaloupe Melon with Vanilla Soaked Strawberries and Blueberry Coulis

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A Refreshing Passion Fruit & Mango Sorbet

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Roasted Rack of Lamb with a Mustard & Rosemary Crust, Celeriac Puree and a Redcurrant Jus

Seared Breast of Chicken Carved onto Smoked Bacon Bubble & Squeak and Surrounded by a Roasted Shallot Sauce

Paupiette of Lemon Sole Veronique Style with White Wine Sauce and Chilled Champagne Grapes

Roasted Vegetable & Goats Cheese Tart with Toasted Pine Nuts and Tomato Coulis

All Main Courses are Served with a Selection of Fresh Market Vegetables and Potatoes

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Sticky Toffee Pudding with Caramel Ice Cream And Butterscotch Sauce

Individual Glazed Lemon Tart with Raspberry Coulis and Devon Clotted Cream

A Selection of British and Continental Cheese Served With Home-made Chutney and Crunchy Celery

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Coffee Served with Warm Welsh Cakes

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£139.90 PER COUPLE DINNER, BED & BREAKFAST

£29.95 PER PERSON DINNER ONLY

A GLASS OF CAVA ON ARRIVAL

PIANIST PLAYING IN THE RESTAURANT

