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Bryn Howel Hotel

Sunday 14th February 2010



A Creamed Leek & Potato Soup with Shredded Welsh Leeks and Glazed Duchesse Potato

A Parcel of Smoked Salmon & Creamy Scrambled Egg with Sautéed Baby Potatoes

Char Grilled Chicken Ceasar Salad with Garlic Croutons and a Lightly Poached Egg



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A Refreshing Champagne Sorbet



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Medallions of Beef Tenderloin Sandwiched with Creamed Wild Mushrooms and Surrounded by a Port Wine Jus

Pan Seared Breast of Barbry Duck with sweet Parsnip Puree, Braised Red Cabbage and a Cherry Brandy Enfused Sauce

Baked Fillet of Salmon Encased in Crisp Filo Pastry and Served on a Crayfish & Dill Beurre Blanc

Broccoli, Stilton & Mushroom Pancakes with a Sauce of Creamed Leeks

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

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Passion Fruit & Mango Delice with Strawberry Ice Cream And Mango Sauce

Traditional Homemade Bread & Butter Pudding with Vanilla Custard

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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£109.90 PER COUPLE DINNER, BED & BREAKFAST

£29.95 PER PERSON DINNER ONLY

A GLASS OF CAVA ON ARRIVAL

PIANIST PLAYING IN THE RESTAURANT

