

BRON Y LLYS B&B

Dinner Menu Choices - Main Course

❖ *Chicken and Sweet Leek Pie*

Tender chicken, leeks and little sausage balls in a fragrant, white wine sauce topped with flaky puff pastry served with *new potatoes & seasonal vegetables*

❖ *Moroccan Lamb Tagine*

Lamb infused with spices, slow cooked in the Aga and finished with apricots and almonds. Served on a bed of *couscous* with a *green salad*

❖ *Sea Bass with Sauce Vierge*

A light, simple dish of pan fried sea bass with a sauce flavoured with tomatoes, capers and basil served with *new potatoes and green salad*

❖ *Roast Butternut Squash & Halloumi Couscous*

A lovely Middle Eastern dish of sweet roasted squash, tangy halloumi, cashews, raisins and mint infused couscous, served with *Middle Eastern yoghurt sauce and green salad (V)*

❖ *Welsh Mountain Pork*

Pork slow-braised with local cider, crème fraiche & mustard, served with *mash and seasonal vegetables*

❖ *Simple Salmon Parcel*

Salmon fillet simply baked with lemon juice, olive oil and herbs to make a fragrant summer dish, served with *watercress sauce, new potatoes and salad*

❖ *Beef Bourginion*

Slow cooked, falling-apart tender beef, mingling with carrots, mushrooms and onions in a rich savoury sauce, served with *potatoes Dauphinoise and seasonal vegetables*

❖ *Lake Vyrnwy Trout*

Locally caught, delicious whole rainbow trout roasted on a bed of vegetables and white wine and served with *new potatoes and seasonal vegetables*

❖ *Mushroom & Basil Lasagne*

Layers of tasty mushrooms, home made basil pesto, creamy cheese sauce and pasta, served with *garlic bread and green salad (V)*