

Bwydlen Nadolig

Cwrs Cyntaf

Cawl Panas a Chnau Castan cartref gyda Chreision Panas ar ei ben
ac wedi'i weini gyda Bara Cartref

Terîn o Ffesant Gwyllt a Lluogaeron gyda Phiwre Cnau Castan
wedi'i weini gyda Salad Tymhorol a thafellau o Ciabatta wedi'u tostio

Salad Eog wedi'i fygau a Chorgimychiaid Mawr, wedi'i weini
gyda Hufen Rhuddygl a Pherlysiâu

Prif Gwrs

Coron Twrci wedi'i rhostio gyda Stwffin Saets a Nionyn,
Tatws Rhost, Stwnsh Rwdan, Ysgewyll, Selsig wedi'u
lapio mewn Cig Moch a Grefi Tymhorol Coeth

Cig Eidion Cymreig wedi'i frwysio mewn Gwin Coch a Theim
ac wedi'i weini gyda Thatws Ffondant, Llysiâu Tymhorol a Sudd Port a Gwin Coch

Ffiled Cipiwr Coch wedi'i weini â Stwnsh Tatws Melys wedi'u rhostio,
Llysiâu Gwyrdd Gaeafol a saws Eirin Damson Melys

Pwddin

Pwddin Nadolig Traddodiadol gyda Chwstard Gwirod
cynnes wedi'i daenu â mymryn o Sinamon a Nytmeg

Ffondant Siocled Cynnes wedi'i weini â Hufen lla Fanila,
Addurniadau Siocled a'i daenu â Siwgr Eisin

Triawd o Gawsiau Cymreig wedi'i weini â Seleri, Grawnwin,
Siytni Cartref a Bisgedi Crimp

2 Gwrs £20.50 3 Chwrs £24.50



Christmas Menu

Starters

Homemade Parsnip and Chestnut Soup topped with Parsnip Crisps and served with Rustic Bread

Wild Pheasant and Cranberry Terrine with Chestnut Puree, Seasonal Salad Garnish and Toasted Ciabatta Slices

Smoked Salmon and King Prawn Salad, served with Horseradish Cream and Micro Herb Garnish

Main Course

Roast Turkey Crown with Sage and Onion Stuffing, Roasted Potatoes, Carrot and Swede Mash, Brussel Sprouts, Honey Glazed Bacon wrapped Chipolatas served with a Rich Seasonal Gravy

Red Wine & Thyme Braised Welsh Beef, served with Fondant Potato, Panache of Seasonal Vegetables and a Port and Red Wine Jus

Pan Seared Fillet of Red Snapper, served with Roasted Sweet Potato Mash, Wilted Winter Greens and finished with a Sweet Damson Reduction

Desserts

Traditional Christmas Pudding with warm Liquor Custard served with a Cinnamon and Nutmeg Dusting

Warm Chocolate Fondant served with Vanilla Ice Cream, Festive Chocolate Garnish and Trimmed with Icing Sugar

Trio of Welsh Cheeses served with Celery, Grapes, Homemade Chutney and Wafer Biscuit Selection

2 Course £20.50 3 Course £24.50

