

# BWYDLEN NADOLIG 2019

## I DDECHRAU

Cawl o Lysiau'r Gaeaf gyda Chreision Panas,  
Rhôl Gynnes a Menyn (ll) (dg\*)

Terîn Hwyaden ac Oren gyda Chytwad Nionod Coch,  
Ciabatta wedi'i dafellu a'i dostio a Salad o Ddail  
Cymysg Chwerw

Pate Eog wedi'i fygau a Dil gyda Marmalêd Nionod  
Coch, Salad Ruced a Ciabatta dafellu a'i dostio

Brie & Llugaeron wedi'u lapio mewn Crwst Ffilo ar  
wely o Reis Tatws Melys gyda Saws  
Tomato Sbeislyd

## PRIF GWRS

Brest Twrci wedi'i dafellu gyda Stwffin Porc, Saets  
a Llugaeron, Tatws wedi'u rhostio mewn Rhosmari,  
Selsig wedi'u lapio mewn cig moch a Grefi Twrci

Llafn o Gig Eidion wedi'i frwysio gyda Thatws  
wedi'u Rhostio gyda Rhosmari, Hufen Machrudygl  
a Saws Gwin Coch a Phupur (dg)

Ffiled Cegddu gyda Briwsio Llugaeron ac Oren,  
Tatws Newydd wedi'u rhostio mewn Perllysiau a  
Beurre Blanc Oren (dg)

Risotto Pwmpen, Pwmpen Cnau Menyn a Thatws  
Melys gydag Olew Tarragon a Garnais o  
Gyffyn Pys (ll)

(Y prif gyrsiau i gyd wedi'u gweini ag Ysgewyll a  
Phanas a Moron wedi'u rhostio â Mêl)

AR GAEL  
25ain TACHWEDD -  
19eg RHAGFYR

2 GWRS  
£21.00

3 CHWRS  
£25.00

## PWDIN

Pwdin Nadolig wedi'i weini â Chwstard  
Brandi Trwchus Cynnes

Plât o Gawsiau Cymreig - Perl Wen, Perl Las,  
Y-fenni a Caerffili, Cytwad Gellyg Sbeislyd &  
Wafferi Cymreig

Cacen Gaws Cyrens Duon a Prosecco gyda  
Chwllis Cyrens Duon a Sorbet Champagne

Torte Siocled gyda Saws Siocled Gwyn a  
Hufen Iâ Fanila (dg)

Ychwanegwch De, Coffi a Mintys  
am £2.10 y person

(dg) - Di-glwten (ll) - Llysieuol  
(dg\*) - Ar gais

# CHRISTMAS MENU 2019

AVAILABLE  
25th NOVEMBER –  
19th DECEMBER

## STARTERS

Winter Vegetable Soup with Parsnip Crisps, Warm  
Crusty Bread Roll & Butter (v) (gf\*)

Duck & Orange Terrine with Red Onion Chutney,  
Sliced Toasted Ciabatta & Bitter Mixed Leaf Salad

Smoked Salmon & Dill Pate with Red Onion  
Marmalade, Rocket Salad & Sliced  
Toasted Ciabatta

Brie & Cranberry Wrapped in Filo Pastry on a Bed  
of Sweet Potato Rice with a Spicy Tomato Sauce

## MAINS

Sliced Turkey Breast with, Pork, Sage & Cranberry  
Stuffing, Rosemary Roasted Potatoes, Sausages  
wrapped in Bacon & Turkey Gravy

Braised Blade of Beef with Rosemary Roasted  
Potatoes, Horseradish Cream & Red Wine  
Pepper Sauce (gf)

Fillet of Hake with a Cranberry & Orange Crumb,  
Herb Roasted New Potatoes & Orange  
Beurre Blanc (gf)

Pumpkin, Butternut Squash & Sweet  
Potato Risotto with Tarragon Oil & Tendril Pea  
Shoot Garnish (v)

(All the mains served with Brussel Sprouts,  
Honey Roast Parsnips & Carrots)

## DESSERTS

Christmas Pudding served warm with a  
Creamy Thick Brandy Custard

Welsh Cheese Platter of 4 Welsh Cheeses;  
Perl Wen, Perl Las, Y-fenni & Caerphilly,  
Welsh Spicy Pear Chutney & Welsh Wafers

Blackcurrant & Prosecco Cheesecake with  
Blackcurrant Coulis & Champagne Sorbet

Chocolate Torte with White Chocolate Sauce  
& Vanilla Ice Cream (gf)

Add Tea, Coffee and Mints for  
£2.10 per person

(gf) - Gluten Free (v) - Vegetarian  
(gf\*) - Available on Request

2 COURSES  
£21.00  
3 COURSES  
£25.00

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