

Bwydlen Panto Nadolig

I Ddechrau

Cawl cartref y dydd gyda thorth berlysiâu (ll)

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Eog mwg gydag 'wy iâr' wedi'i botsio, hollandaise
tryffl gyda dresin balsamig gwyn (g)

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Pate iau cyw iâr gyda blas oren, siytni nionod coch
wedi'u caramleiddio a darnau o fara ciabatta

Prif gyrsiau

Twrci rhost gyda ffriter stwffin llugaeron, selsig
wedi'i lapio mewn bacwn a grefi o'r badell rostio

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Haenau o grwst pwff gyda phwmpen a chnau castan
rhost gyda chaws glas sgleiniog wedi'i bobi (ll)

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Ffiled eog wedi'i serio gyda thatws newydd saffrwm
ac olewydd wedi'u gwasgu a saws hufen â phersawr
sbigoglys (g)

(Gweinir pob prif gwrs â moron chantenay â menyn,
ysgewyll â menyn a phiwrî llysiâu)

(ll) Llysieuol

(g) Heb Glwten

Pwddin

Pwddin Nadolig traddodiadol gyda hufen ia cyrens
coch a silabwb brandi

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Browni siocled gydag 'Eton Mess' â phersawr ceirios

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Pannacotta oren a lemon gyda chroen oren siwgrog
a briwsion teisen frau

Tri Chwrs £15.95

**Bwydlen plant – dau gwrs maint hanner
£7.95**

Christmas Panto Menu

Starters

Home-made soup of the day with herb tin loaf (v)

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Smoked salmon with poached 'hens egg', truffle
hollandaise with white balsamic dressing (g/f)

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Chicken liver pate with essence of orange,
caramelized red onion chutney and shards of
ciabatta

Mains

Roasted breast of turkey with cranberry stuffing
fritter, pigs in blanket and roasting pan gravy

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Layers of puff pastry with roast pumpkin and
chestnuts with glazed blue cheese rarebit (v)

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Seared fillet of salmon with crushed saffron and
olive new potatoes with a spinach scented cream
sauce (g/f)

All main courses served with buttered Chantenay
carrots, buttered sprouts and root vegetable puree

(v) Vegetarian

(g/f) Gluten Free

Sweets

Traditional Christmas pudding with red current ice
cream and brandy syllabub

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Chocolate brownie with cherry scented Eton mess

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Orange and lemon pannacotta with candied orange
peel and shortbread crumb

Three Courses £15.95

**Children's menu – two course half portion
£7.95**