

NOSWEITHIAU PARTÏON NADOLIG 2019

Cyrsiau Cyntaf

Parma ham gydag egin pys, mafon a melon mewn balsamig gwyn (g/f-d/f)

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Mousse caws gafr a bara rhyg gyda dresin berwr, lemon a sifys

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Eog wedi'i gochi â'i rostio gyda derw, tartare saffrwm a chreision bara soda

Prif Gyrsiau

Coron twrci wedi rhostio gyda grefi, stwffin cnau castan a llugaeron, selsig mewn bacwn a thatws rhost

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Pithivier o gnau menyn a thatws melys gyda saws caws mwg a theim

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Ffiled o gegddu wedi'i grilio gyda rosti seleriac a menyn, a veloute asbaragws

(Gyda'r holl brif gyrsiau mae tatws newydd, moron ac ysgewyll mewn menyn)

Pwdinau

Dewis o gawsiau Cymreig gyda seleri, siytni eirin ac afal, bisgedi heb glwten (g/f)

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Cacen gaws caramel a thaffi cols gydag afalau bach

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Pannacotta mafon gyda briwsion cwci a hufen iâ siocled gwyn

Man gweini te/coffi eich hunain gyda siocled mint Nadoligaidd

Gellir addasu yn ôl diet wrth archebu o flaen llaw

PARTY NIGHTS 2019

Starters

Parma ham with pea shoots, raspberry and white balsamic dressed melon (g/f-d/f)

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Goats cheese mousse and rye bread with a rocket, lemon and chive dressing

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Smoked and oaked roasted salmon, saffron tartare and soda bread crisp

Mains

Roast crown of turkey in its own gravy, with chestnut and cranberry stuffing, pigs in blanket and roast potatoes

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Pithivier of butternut squash and sweet potato with smoked cheese and thyme sauce

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Grilled hake fillet with buttered celeriac rosti, asparagus veloute

(All main courses are served with crusted new potatoes, charred carrot and buttered sprouts)

Desserts

Selection of Welsh cheeses with celery, plum and apple chutney, gluten free biscuits (g/f)

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Cinder toffee and caramel cheesecake with baby apples

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Raspberry pannacotta with cookie crumb and white chocolate ice cream

Self-serve tea/coffee point with Christmas themed chocolate mints

Dishes can be dietary adaptable when pre ordered