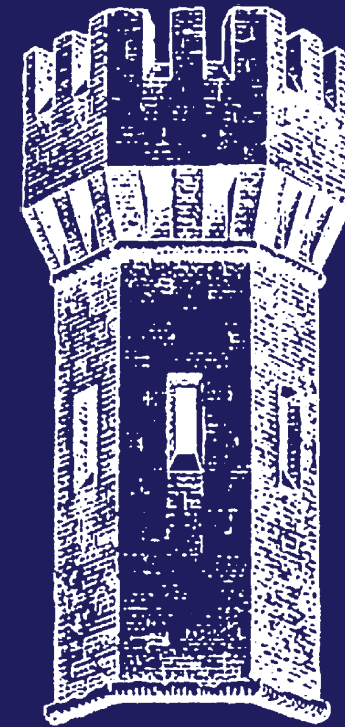


BWYDLEN GINIO 2 NEU 3 CHWRS  
2 OR 3 COURSE LUNCH MENU



CASTELL  
DEUDRAETH

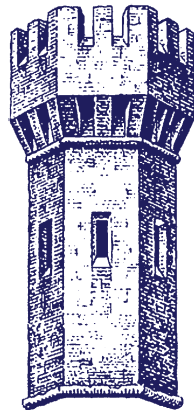


CASTELL DEUDRAETH  
01766 772400

# CINIO CASTELL DEUDRAETH

Ar gael Llun - Sadwrn  
12:00 - 14:15

Dau gwrs £20  
Tri chwrs £25



# CASTELL DEUDRAETH LUNCH

Available Monday - Saturday  
12:00 - 14:15

Two courses £20  
Three courses £25

## Cawl y dydd

Chefs soup of the day

**Coesgyn cyw iâr conffi gyda siytni nionyn a saws taragon**  
Confit chicken thigh with onion chutney and a tarragon sauce

**Triawd blasu: hwyaden trwy fwg, terîn eog a dil,  
mousse mecryll puprog**

Trio of starters: smoked duck, salmon & dill terrine,  
peppered mackerel mousse

**Salad nionod picl a Môn Las gyda chnau Ffrengig a balsamig**  
Salad of pickled red onion & Môn Las cheese, walnuts & balsamic

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**Ysbawd oen wedi'i brwysio, tatws crimp, bresych  
a saws cyrains cochion**

Braised shoulder of Welsh lamb with crispy potato, cabbage  
and a redcurrant sauce

**Eog pob, pasta, cregyn gleision, cocos, corgimychiaid  
gyda tsili a choriander**

Baked salmon, pasta, mussels, cockles, prawns  
with chilli and coriander

**Pastai gamwn a chennin, tatws newydd neu sglodion, pys a moron**  
Gammon and leek pie, new potatoes or chips, with peas and carrots

**Tarten o lysiau Canoldirol gyda sglodion halwmi a salad**  
Chargrilled Mediterranean vegetable tartlet, halloumi fries & salad

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## Tarten y dydd

Tart of the day

**Gellygen wedi'i photsio gyda saws ffrwythau a hufen iâ**  
Poached pear with fruit coulis and ice cream

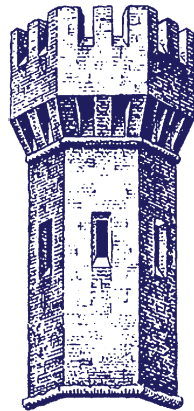
**Pwddin sbwnj wedi'i stemio gyda hufen neu hufen iâ**  
Steamed sponge pudding with cream or ice cream

**Plataid o gawsiau gyda bisgedi a siytni**  
Cheese, biscuits and chutney

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Three courses £25

**Cawl y dydd**  
Chefs soup of the day

**Mecryll o'r gril gydag afal a salsa pupurau coch**  
Grilled mackerel with red pepper and feta salsa and apple

**Tarten coes hwyaden ac eirin ar sbigoglys gyda saws mêl a soi**  
Pithivier of duck leg and plums on spinach with a honey & soy sauce

**Salad merllys a chaws Parma, wŷy wedi'i botsio a saws cennin syfi**  
Asparagus and parmesan salad, warm poached egg, chive sauce

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**Cig eidion wedi'i frwysio, tatws stwnsh hufennog, moron a rwdins**  
Braised Welsh beef with creamy mashed potato, carrot and swede

**Bol mochyn gyda thatws ffondant, stwns seleriac, panacotta a nionod dodwy wedi'u carameleiddio**  
Belly pork with fondant potato, celeriac puree, panacotta and caramelised shallots

**Hadog mewn cyteu gyda sglodion, pys a saws tartar**  
Battered haddock with chips, peas and tartare sauce

**Madarch gwyllt a sbigoglys mewn crwst pwff, llysiau'r gwanwyn a saws taragon**  
Wild mushroom & spinach puff pastry case, spring vegetables and tarragon sauce

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**Paris-Brest siocled a chnau cyll**  
Chocolate and hazelnut Paris-Brest

**Panacotta mefus gyda saws pinafal a mefus a chrimpen frandi**  
Strawberry panacotta, pineapple & strawberry salsa, brandy snap

**Pwddin sbwnj wedi'i stemio gyda hufen neu hufen iâ**  
Steamed sponge pudding with cream or ice cream

**Plataid o gawsiau gyda bisgedi a siytni**  
Cheese, biscuits and chutney

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## Cawl y dydd

Chefs soup of the day

**Hadog melyn a chaws pob gyda chennin hufennog a hufen dil**

Smoked haddock rarebit with creamed leeks and a dill cream

**Pwddin gwaed rhost, merllys, wŷ wedi'i botsio, dresin mwstard a mêl**

Roasted black pudding with asparagus and poached egg  
and a mustard & honey dressing

**Salad betys a Môn Las gyda chnau pîn a dresin blodau'r ysgaw**

Salad of beetroot with Môn Las cheese, pine nuts, elderflower dressing

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**Pastai'r dydd gyda thatws newydd neu sglodion a phys a moron**

Pie of the day with new potatoes or chips with peas and carrots

**Brest cyw iâr gyda thatws nionod dodwy, bresych, bacwn a tharagon**

Breast of chicken with spring onion potato, cabbage, bacon & tarragon

**Ffiled mingrwn coch, reis tyrmerig, pac tsoi, saws perlysiâu puprog**

Grilled fillet of red mullet on turmeric rice, pak choi & pepper herb sauce

**Tarten wylys, tomatos a chorbwmpen gyda sbigoglys,**

**tatws crimp a saws ffacbys a brenhinllys**

Tian of aubergine, tomato & courgette with spinach,  
crispy potatoes and a lentil and basil sauce

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## Tarten banoffi

Banoffee pie

**Mws mafon gyda hufen iâ siocled gwyn**

Raspberry mousse with white chocolate ice cream

**Pwddin sbwnj wedi'i stemio gyda hufen neu hufen iâ**

Steamed sponge pudding with cream or ice cream

**Plataid o gawsiau gyda bisgedi a siytni**

Cheese, biscuits and chutney