

BWYDLEN GANOL WYTHNOS  
MIDWEEK MENU



CASTELL  
DEUDRAETH

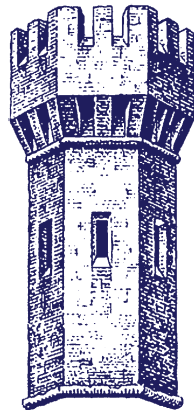


CASTELL DEUDRAETH  
01766 772400

# BWYDLLEN GANOL WYTHNOS CASTELL DEUDRAETH

Ar gael llun - Gwener  
12:00 - 14:30 a 18:30 - 19:30

Dau gwrs £20  
Tri chwrs £25



## CASTELL DEUDRAETH MIDWEEK MENU

Available Monday - Friday  
12:00 - 14:30 & 18:30 - 19:30

Two courses £20  
Three courses £25

Cawl y dydd  
Chefs soup of the day

Silod mân mewn cyteu gyda lemon a saws tartar  
Crispy whitebait with lemon and tartare sauce

Conffi o goes hwyaden gyda bresych coch a balsamig  
Confit duck leg with red cabbage and balsamic

Pasta tomatos a basil gyda dail salad  
Penne pasta with tomato and basil and mixed salad

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Byrgyr eidion Cymreig gyda sglodion tew a chylchoedd nionod  
Welsh beef burger with chunky chips and onion rings

Bol porc pobi, moron, tatws stwns, sbigoglys a saws medd  
Baked belly pork with carrots, mash, spinach and mead sauce

Lleden wedi'i grilio, tatws perlaysiau, brocoli a saws hufen lemon  
Grilled plaice with herb potatoes, broccoli & lemon cream sauce

Risotto pys a merllys gyda chaws Parma a chennin syfi  
Risotto of pea and asparagus with Parmesan & chives

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Waffl Belg â syrop masarn, banana garamel, hufen iâ fanila  
Belgian waffle with maple syrup,  
caramelised banana & vanilla ice cream

Cacen gaws gyda hufen Chantilly  
Cheesecake with Chantilly cream

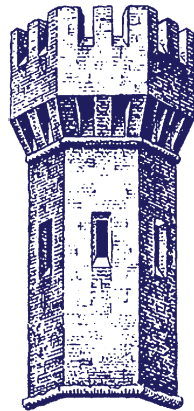
Crymbl y dydd gyda saws fanila neu hufen iâ  
Home made crumble of the day with vanilla sauce or ice cream

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

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Chefs soup of the day

Adenydd cyw iâr barbeciw gyda dail salad a mayonnaise  
Barbecue chicken wings with mixed salad leaves and mayonnaise

Triawd blasu: terîn coesgyn mochyn, eog mwg, cyw iâr mwg  
Trio of starters: ham hock terrine, smoked salmon, smoked chicken

Salad afalau, cnau Ffrengig a seleri gyda chaws glas a dresin mêl  
Apple, walnut & celery salad with blue cheese & honey dressing

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Lwyn cig carw gyda thatws, bresych a saws anis  
Venison loin with fondant potato, cabbage and star anise sauce

Stecen gamwn wedi'i grilio gydag ŵy, pinafal a sglodion  
Grilled gammon steak with egg, pineapple with chips

Draenog y môr, salad ffenigl, bresych ac afalau, tatws, dresin dil  
Fillet of seabass, fennel, cabbage & apple salad,  
new potatoes & dill dressing

Vol-au-vent madarch, merllys a sbigoglys gyda saws ffa menyn  
Puff pastry vol-au-vent with wild mushroom, asparagus  
and spinach with butter bean sauce

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Pwdin taffi gludiog gyda saws cyflaith a hufen iâ fanila  
Sticky toffee pudding with toffee sauce and vanilla ice cream

Melys gybolfa mefus a mafon  
Strawberry and raspberry Eaton mess

Crymbl y dydd gyda saws fanila neu hufen iâ  
Home made crumble of the day with vanilla sauce or ice cream

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Brest cyw iâr mwg gyda saws sibols a mango  
Smoked chicken breast with spring onion and mango salsa

Eog mwg gyda salad lemon, ciwcymbr a chaprys  
Smoked salmon with a lemon, cucumber and caper salad

Salad o domatos conffi gyda brenhinllys a chnau pinwydd  
Salad of confit tomato, basil with pine nuts

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Golwyth o borc mewn lemon a them gyda thatws crimp  
Lemon and thyme pork escalope with crispy potato

Cig oen Cymreig, moron, swej, tatws mintys a saws gwin coch  
Welsh lamb Henry, carrots, swede, minted potatoes  
and a red wine sauce

Triawd o bysgod y farchnad  
Trio of market fish

Tarten nionod a chorbwmpen, saws pys, seleriac a pherlysiâu  
White onion & courgette tart, celeriac, pea & herb sauce

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Crème brûlée fanila gyda theisennau 'Berffro  
Vanilla crème brûlée with shortbread biscuits

Proffiterolau mafon a siocled gwyn gyda saws mafon  
Raspberry & white chocolate profiteroles with raspberry coulis

Crymbl y dydd gyda saws fanila neu hufen iâ  
Home made crumble of the day with vanilla sauce or ice cream

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