



BWYDLEN NADOLIG / FESTIVE MENU

Dau Gwrs £20.00 Two Courses

Tri Chwrs £25.00 Three Courses

CYRSIAU CYNTAF / STARTERS

Cawl nionyn gwyn a seleriac gyda chnau castan
White onion and celeriac soup with chestnuts

Coes cyw iâr conffi gyda sbigoglys a dresin tsili a sinsir
Confit chicken thigh with spinach, and a chilli and ginger dressing

Hadog melyn gyda chaws pob, rhubantau llysiâu a saws dil
Smoked haddock with rarebit topping, vegetable ribbons and a dill sauce

Tatws tomato a chlôr y moch gyda nionod wedi'u brwysio a berwr
Plum tomato and truffle potato with braised onions and rocket

PRIF GYRSIAU / MAIN COURSES

Twrci rhost gyda'r cyfwydydd traddodiadol
Roast turkey with traditional accompaniments

Brest hwyaden gyda thatws melys, bresych coch, pannas a saws mêl
Breast of duck with sweet potato, red cabbage, parsnip and a honey sauce

Ffiled o ddraenog y môr o'r gril gyda thatws crimp, moron confi a saws cardamom
Grilled fillet of sea bass with crispy potatoes, confit carrots and cardamom sauce

Tarten cennin a nionod, berwr y dŵr, wŷy wedi'i bostio a saws cennin syfi
Leek and onion tart, watercress, poached egg and chive sauce

PWDINAU / PUDDING

Pwdin Nadolig gyda saws brandi
Christmas pudding with brandy sauce

Tarten gellyg ac almwn gyda hufen iâ fanila
Spiced pear and almond tart with vanilla ice cream

Crème brûlée siocled gwyn gyda theisen frau mafon
White chocolate crème brûlée with raspberry shortbread

neu /or

CAWS / CHEESE

Detholiad o gawsiau fferm gyda bisgedi a siytni
Selection of farmhouse cheese board with biscuits and chutney
(Caws Cenarth Caerffili - Cenarth Aur - Môn Las - Perl Wen)

Port: Late Bottled Vintage Port, 20.50%, Douro, (50ml) £3.50