

#### ALERGENAU BWYD

Mae rheolau'r UE yn gofyn inni nodi'r 14 alergen bwyd canlynol ar y fwydlen neu ar daflen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaid, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid.

Mae'r bwyd yn cael ei baratoi mewn ceginau lle mae rhai o'r alergenau uchod yn bresennol ond ni allwn gynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i aelod o'r staff os hoffech gopi.

Os oes gennych alergedd bwyd rhowch wybod inni cyn ichi archebu.

#### FOOD ALLERGENS

EU regulation require food businesses to list the use of the following 14 food allergy items on menus or on a separate sheet: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide.

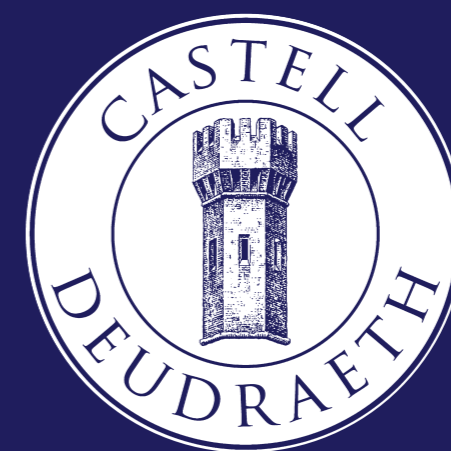
Food is prepared in kitchens where the above food allergens are present however our menu descriptions cannot include details of all ingredients. A separate sheet is available with details of all food allergens used in each dish, please ask for a copy if required.

If you have a food allergy please make this known to us before ordering.



CASTELL DEUDRAETH

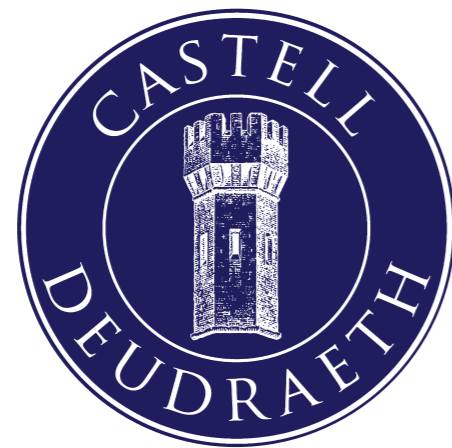
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## BWYDLEN NADOLIG FESTIVE MENU

# BWYDLEN NADOLIG CASTELL DEUDRAETH

Dau gwrs £28.00  
Tri chwrs £34.00



## CASTELL DEUDRAETH FESTIVE MENU

Two courses £28.00  
Three courses £34.00

**Cawl blodfresych a nionod gwynion gyda darnau bara crasu sbeislyd a phersli**  
Cauliflower and white onion soup with spiced crouton and parsley

**Confit coes hwyaden gyda chennin golosgi mewn saws sbeislyd sinsir a tsili**  
Confit duck leg with sautéed charred leeks with a spicy ginger and chilli sauce

**Tarten eog wedi'i gochi a chorgimychiaid gyda hufen ciwcymbr picl, ffenigl a dil**  
Smoked salmon and prawn tartlet with pickled cucumber, fennel and dill sour cream

**Confit salad tatws gyda thomatos a thryffl, saws balsamig a berwr y gerddi**  
Confit tomato and truffle potato salad with balsamic and rocket

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

**Crwper oen lleol, stwffin cyrens cochion a rhosmari, tatws rhost a llysiau'r tymor**  
Rump of Welsh lamb with red currant and rosemary stuffing, roast potatoes and winter vegetables

**Tafell o ddraenog y môr wedi'i grilio, risotto cimychiaid yr afon, confit moron, brocoli, saws bisque hufennog**  
Grilled slice of sea bass, crayfish risotto, confit carrots and broccoli with bisque cream sauce

**Tarten nionod gwynion gyda thatws confit, berwr y dŵr, moron a saws hufen persli**  
Leek and white onion tart with confit potatoes, watercress, carrots and parsley cream sauce

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**Pwddin Nadolig Castell Deudraeth gyda saws brandi**  
Castell Deudraeth Christmas pudding with brandy sauce

**Tarten sbeislyd gellyg a chnau almwm, mwtrin mwyr duon a hufen iâ fanila**  
Spiced pear and almond tart with blackberry puree and vanilla ice cream

**Cacen siocled tryffl, mafon a saws hufen wisgi**  
Chocolate truffle cake with raspberries and whisky cream sauce

**Plataid o gawsiau ffermydd Cymru gyda bisgedi a siynti**  
A platter of Welsh farmhouse cheeses, biscuits and chutney

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**Mins pei gyda paned o de neu goffi**  
Mince pie with tea or coffee