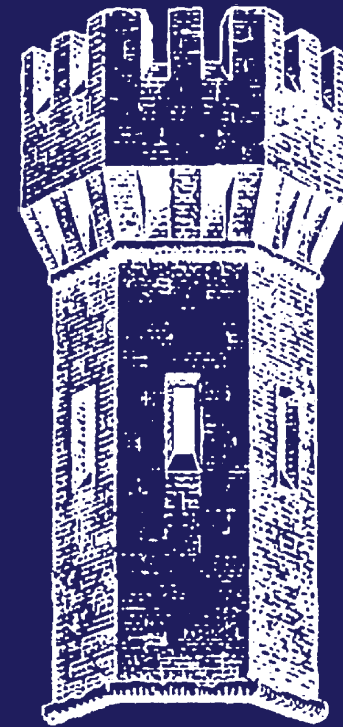


BWYDLEN GINIO 2 NEU 3 CHWRS
2 OR 3 COURSE LUNCH MENU



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

Corgimwch gyda letys, salsa tomato, a saws Mari waedlyd
Prawns with gem lettuce, tomato salsa and a bloody Mary sauce

Salad hwyaden trwy fwg gydag oren ac egin pys
Smoked duck salad with orange and pea shoots

Salad melon gyda chyraïns cochion a mwyar duon picl
Salad of melon with redcurrants and pickled blackberries

**Brest cyw iâr, stwnsh tatws a bresych, sbigoglys,
nionod caramel a tharagon**

Breast of chicken with bubble and squeak, spinach,
caramelized baby onions and tarragon

Pastai'r dydd gyda thatws newydd neu sglodion a phys
Pie of the day with new potatoes or chips and peas

Draenog y môr, nwdls pasta, pac tsoi a tsili, a saws soi gyda mêl
Grilled sea bass, pasta noodles, pak choi & chilli,
soy sauce with honey

Macaroni gyda madarch, cennin syfi, bara garleg a berwr y dŵr
Macaroni with mushrooms, chives, garlic bread and watercress

Pwdin reis fanila gyda riwbob wedi'i botsio
Vanilla rice pudding with poached rhubarb

Poset lemwn gyda theisen Berffro lafant
Lemon posset with lavender shortbread

Crymbl ffrwythau gyda hufen iâ fanila neu hufen
Fruit crumble of the day with vanilla ice cream or cream

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

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Cawl y dydd Chefs soup of the day

Ceulfwyd mecryll mwg, marmaled nionod, bara crasu brown
Smoked mackerel mousse with onion marmalade & brown toast

Stribedi cyw iâr crimp, nionod dodwy a sicori, saws tsili melys
Crispy chicken strips, spring onion & chicory, sweet chilli sauce

Salad ffigys rhost a chnau Ffrengig, caws glas, dresin balsamaidd
Salad of roasted figs & walnuts, blue cheese & balsamic

Coes hwyaden conffi, tatws newydd crimp, afalau a bresych wedi'i brwysio
Confit duck leg, crispy new potatoes, braised cabbage & apple

Bol mochyn, tatws mathru a mwstard, sbigoglys, saws seidr
Belly pork with mustard crushed potato, spinach and a cider sauce

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

Wyllys rhost, cwscws, pupur coch rhost, caws Parma, berwr gerddi
Baked aubergine with Moroccan couscous, roasted red pepper, parmesan and rocket

Pwdin bara brith a menyn gyda chwstard neu hufen iâ
Bara brith and butter pudding with custard or ice cream

Melys gybolfa aeron y gaeaf
Winter berry Eaton mess

Crymbl ffrwythau gyda hufen iâ fanila neu hufen
Fruit crumble of the day with vanilla ice cream or cream

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Cheese, biscuits and chutney

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Cawl y dydd
Chefs soup of the day

Silod mân crimp gyda lemnw a saws tartar
Crispy whitebait with lemon and tartare sauce

Pwddin gwaed gydag ŵy wedi'i botsio, surop mêl ac afalau
Griddled black pudding, warm poached egg, honey apple syrup

Salad artisiog rhost gyda mwtrin nionod coch a halwmi
Salad of roasted artichoke hearts, red onion compote & halloumi

Brisged o gig eidion gyda garnais bourguignon, moron a bresych
Braised brisket of beef, bourguignon garnish, carrots & cabbage

Golwyth gamwn gyda phinafal wedi'i ologi, ŵy a sglodion
Gammon steak with charred pineapple, egg and chips

Eog wedi'i bobi gyda thatws cyri, coriander, stribedi ciwcymbr a saws mintys
Baked salmon with lightly curried potato, coriander, cucumber strips and a mint scented sauce

Tarten lysiau, tatws crimp, stwns wyllys, ffacbys a saws tomato
Provençale vegetable tartlet with crispy potatoes, aubergine puree, lentils and a tomato sauce

Pwddin cacen felen gyda chwstard neu hufen iâ
Steamed sponge pudding of the day with custard or ice cream

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

Crymbl ffrwythau gyda hufen iâ fanila neu hufen
Fruit crumble of the day with vanilla ice cream or cream

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