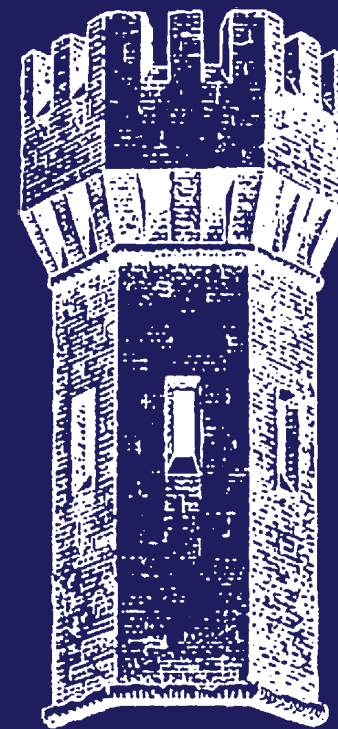




CASTELL DEUDRAETH
01766 772400

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



CASTELL
DEUDRAETH

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 - 14:00

Two courses £20
Three courses £25

Cawl y dydd
Soup of the day

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

Confit coes hwyaden, bresych wedi'i biclo a phiwrî afal a saws oren
Confit duck leg, pickled cabbage & apple puree & an orange sauce

Salad betys, caws ffeta a chnau cyll gyda thewychiad finegr gwin coch
Salad of beetroot, feta cheese & hazelnuts, red wine vinegar reduction

Pastai y dydd gyda sglodion neu datws newydd a detholiad o lysiau
Pie of the day with chips or new potatoes and a selection of vegetables

Bol mochyn gyda stwnsh tatws a bresych, sbigoglys, mwtrin moron a saws melys blas afalau
Belly pork with bubble and squeak, spinach, carrot puree and a sweetened apple scented sauce

Ffiled draenog y môr griliedig, cwscws Moroco, pupurau coch rhost a thatws crimp
Grilled bass fillet with Moroccan cous cous, roasted red peppers and crispy potato

Risotto madarch a chnau castan gyda nionod crimp a berwr y gerddi
Risotto of wild mushroom and chestnut with crispy onions and rocket

Pwdin reis fanila gyda ffrwythau wedi'u potsio
Vanilla rice pudding with poached fruits

Tarten siocled du gyda hufen Chantilly a mafon
Dark chocolate tart with Chantilly cream and raspberries

Crymbl ffrwythau y dydd gyda hufen iâ fanila neu hufen
Homemade fruit crumble of the day with vanilla ice cream or cream

Detholiad o gawsiau Cymreig, bisgedi a siytni
Selection of Welsh cheese, biscuits and chutney

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Cawl y dydd Soup of the day

Coesgyn ham a gercinau gyda phicalili a bara ceirch
Ham hock and gherkin terrine with piccalilli and oatcakes

Conffi o eog gyda lemnw, berwr y dŵr ac endif
Confit salmon with lemon, watercress and endive

Salad o gaws halwmi rhost gyda ffigys a chnau pîn
Salad of roasted halloumi cheese, figs and pine nuts

Brest cyw gyda thatws fffondant, bresych, corbys a saws bacwn
Breast of chicken, fondant potato, cabbage & a lentil and bacon jus

Ffagots porc wedi'u brwysio, tatws mâl menyn, moron a grefi nionod
Pot braised pork faggots, buttered crushed potato, carrots & onion gravy

Merfog môr du pob, stwnsh tatws a chennin a saws corgimwch a phys
Oven baked black sea bream on creamy leek mash potato
with a prawn and pea sauce

**Tarten nionod gwynion a chorbwmpen gyda mwtrin seleriac,
moron rhost a a saws ffa menyn a tharagon**
White onion and courgette tart with celeriac puree,
roasted carrot halves and a butterbean and tarragon sauce

Tarten driog gyda hufen Chantilly a saws caramel
Treacle tart with Chantilly cream and caramel sauce

Fflan afalau a llugaeron gyda saws sbeislyd ac oren candi
Apple and cranberry flan with spiced sauce and candied orange

Crymbl ffrwythau y dydd gyda hufen iâ fanila neu hufen
Homemade fruit crumble of the day with vanilla ice cream or cream

Detholiad o gawsiau Cymreig, bisgedi a siytni
Selection of Welsh cheese, biscuits and chutney