



**Bwydlen Parti Nadolig Neuadd Ercwlff  
Hercules Hall Christmas Party Menu**

**I ddechrau/Starters**

Hwyaden trwy fwg gyda saws betys, caws glas a chnau Ffrengig  
*Smoked duck with beetroot relish, blue cheese and walnuts*

Cawl gwrd cnau menyn gyda crème fraîche a tsili (LI)  
*Butternut squash soup with crème fraîche and chilli (V)*

Coesgyn ham, pate iau cyw iâr, bara crasu  
*Pressed ham hock, chicken liver pâté, toasted bread*

Madarch pob gyda chaws geifr a pesto (LI)  
*Baked mushroom with goats' cheese and pesto(V)*

\*\*\*\*\*

**Bwydlen bwffe'r prif gwrs/Main course buffet menu**

Twrci rhost, cig eidion rhost, torth gnau rost (LI)  
*Roast turkey, roast beef, nut loaf (V)*

Tatws newydd mewn menyn, tatws rhost, moron a phannas gyda sglein mêl,  
blodfresych, brocoli, ysgewyll, stwffin saets a nionyn a grefi rhost  
*Buttered new potatoes, roast potatoes, honey glazed carrots and parsnips,  
cauliflower, broccoli, sprouts, sage and onion stuffing and roast gravy*

\*\*\*\*\*

**Pwdinau/Desserts**

Proffiterolau siocled, hufen iâ fanila a mefus  
*Chocolate profiteroles, vanilla ice cream and strawberries*

Pwdin Nadolig gyda saws brandi  
*Christmas pudding with brandy sauce*

Posed lemon a theisen Berffro  
*Lemon posset and shortbread biscuit*

Detholiad o hufen iâ a sorbed Portmeirion  
*Selection of Portmeirion gelato and sorbet*

£25.00 y pen am dri chwrs  
*£25.00 per person for three courses*

Gofynnwn yn garedig i chi archebu'r cwrs cyntaf a'r pwdin ar gyfer y partion ymlaen llaw  
*We kindly request a pre-order for the starter and dessert for the parties*

Gweinir y prif gwrs ar ffurf cerfdy  
*The main course will be a carvery*

Yn cynnwys DJ  
*DJ Included*