

BWYDLEN NADOLIG GWESTY CYMRU CHRISTMAS MENU

2 GWRS · COURSE £28
3 CHWRS · COURSE £32

I DDECHRAU · STARTERS

Cawl gwreiddlysiau tymhorol wedi'i weini gyda menyn Cymraeg a bara lleol
Seasonal Root vegetable soup served with Welsh butter and local artisan bread

Paté madarch gwyllt gyda chrostini
Wild mushroom paté with crostini

Terîn cyw iâr a chennin wedi'i lapio mewn cig moch rhesog ar wely o ddail cymysg a thriog ffigys
Chicken and Leek terrine wrapped in streaky bacon on a bed of mixed leaves and a fig molasses

Cacen bysgod macrell wedi'i fyggu gydag ŵy hwyaden wedi'i botsio ar ei ben
Smoked mackerel fishcake topped with a poached duck egg

PRIF GWRS · MAINS

Rwlâd twrci wedi'i stwffio gyda stwffin llugaeron, saets a nionyn. Ysgewyll, tatws wedi'u rhostio mewn saim gŵydd, llysiau wedi'u rhostio gyda sudd masarn, bresych coch wedi'u brwysio, soch mewn sach, pwdin swydd efrog a jus gwin coch.

Turkey roulade stuffed with cranberry, sage and onion stuffing. Sprouts, duck fat roasted potatoes, maple roast veg, braised red cabbage, pigs in blankets a yorkshire pudding and a red wine jus

Garan o gig oen gyda stwffin saets a nionyn. Ysgewyll, tatws wedi'u rhostio mewn saim gŵydd, llysiau wedi'u rhostio gyda sudd masarn, bresych coch wedi'u brwysio, soch mewn sach, pwdin swydd efrog a jus gwin coch gyda mintys

Welsh Lamb shank with sage and onion stuffing. Sprouts, duck fat roasted potatoes, maple roast veg, braised red cabbage, pigs in blankets a yorkshire pudding and a minted red wine jus

Papillote o eog, saws gwin gwyn, tatws newydd, brocoli hirgoes, moron wedi'u rhostio ac ysgallddail
Salmon papillote, white wine sauce, new potatoes, tender stem broccoli, roasted carrots and chard

Parsel filo sgwash cnau menyn wedi'i rostio a betys. Grefi llysieuol. Tatws rhost, llysiau wedi'u rhostio gyda sudd masarn, ysgewyll, stwffin saets a nionyn

Roasted butternut squash and beetroot filo parcel. Veg gravy, roasted potatoes, maple roast veg, sprouts, sage and onion stuffing

PWDIN · DESSERT

Pwdin bara menyn bara brith gyda creme anglaise fanila
Bara brith bread and butter pudding with a vanilla creme anglaise

Crymbl afal sbeislyd a gellyg
Spiced apple and pear crumble

Torte siocled gwirod hufennog Merlyn a hufen dwbl Cymreig.
Merlin creme liquor chocolate torte and Welsh double cream

Amrywiaeth o gawsiau Cymreig a chatwad cartref
Selection of Welsh cheese and homemade chutney