

BWYDLEN NADOLIG CHRISTMAS MENU



I DDECHRAU / STARTERS

Cawl tomato a phupur coch wedi'i rostio, gyda bara yn ffres o'r popty (Ll) (F)

Roasted red pepper and tomato soup served with freshly baked bread (V) (Ve)

Parfait iau hwyaden a Cointreau, gyda surdoes wedi'i dostio, a siytni afal a marmalêd llawn sbeis
Duck liver and Cointreau parfait with toasted sourdough, and spiced apple and marmalade chutney

Gravlax eog wedi'i drwytho â dil, meryw a lemon, gyda betys â sglein mêl a crème fraîche marchrudygl
Dill, juniper and lemon infused salmon gravlax, with honey-glazed beetroot and horseradish crème fraîche

Talpiauw brie mewn briwsion panko wedi'u ffrio'n ddwfn, gyda saws tsili a llugaeron (Ll)

Deep-fried panko breaded brie wedges, with chilli and cranberry sauce (V)



PRIF GYRSIAU / MAINS

Coron twrci menyn a theim, gyda stwffin saets a llugaeron, moch bach mewn bacwn, tatws wedi'u rhostio
mewn saim hwyaden, tatws stwnsh hufennog, a grefi rhost cyfoethogl

Butter and thyme-roasted turkey crown, with sage and cranberry stuffing, pigs in blankets, duck fat roasted
potatoes, creamy mashed potato, and a rich roast gravy

Ffiled cegddu wedi'i stwffio â chaws pob a'i lapio mewn ham prosciutto, gyda therîn sbigoglys a thatws, a
hufen berdys brown a phrosecço

Baked fillet of hake-stuffed rarebit wrapped in prosciutto ham, with a spinach and potato terrine, and a
prosecço and brown shrimp crème

Coes las cig eidion bourguignon wedi'i brwysio, gyda madarch castan a sialóts banana, a thatws stwnsh
rhuddygl hufennog

Braised shin of beef bourguignon, with chestnut mushroom and banana shallots, and creamy
horseradish mashed potato

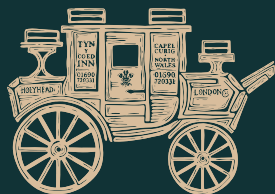
Risotto pwmpen cnau menyn rhost a chaws gafr gyda dresin berwr dŵr (Ll)

Roasted butternut squash and goats' cheese risotto drizzled with a watercress dressing (V)

Wellington madarch gwyllt, tatws melys a chnau castan gyda thatws newydd rhost a llysiau tymhorol (F)

Wild mushroom, sweet potato and chestnut wellington served with roasted new potatoes
and seasonal vegetables (Ve)





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PWDINAU / DESSERTS

Pwdin Nadolig traddodiadol a saws brandi

Traditional Christmas pudding and brandy sauce

Teisen frau'r miliwnydd gyda charamel hallt rŷm Barti a hufen iâ caramel hallt

Barti rum salted caramel millionaire's shortbread and salted caramel ice cream

Poset lemwn, compot llus a theisen frau lafant

Lemon posset, blueberry compote and lavender shortbread

Tarten garamel a siocled figan, gyda hufen iâ fanila planhigol (F)

Vegan caramel and chocolate tart, with a plant-based vanilla ice cream (Ve)



3 chwrs / 3 courses - £37.95

2 gwrs / 2 courses - £31.95

2 gwrs bwydlen Nadolig i blant / 2 course children's festive menu - £15.95

Te/coffi a mins pei / Tea/coffee and mince pies - £3.95



Os oes genych unrhyw alergedd neu anoddefgarwch bwyd, siaradwch hefo aelod o'r tîm.

If you have a food allergen or intolerance, please let a member of our team know.