



TYN-Y-COED

TAFARN GYMREIG DRADDODIADOL
TRADITIONAL WELSH INN



BWYDLEN NADOLIG CHRISTMAS MENU

*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.*

GRWPFAU / GROUPS

3 chwrs / 3 courses - £36.50

2 gwrs / 2 courses - £29.50

✦ I DDECHRAU / STARTERS

Cawl pwmpen cnau menyn a
thatws melys wedi'u rhostio,
gyda rhôl fara grystiog a menyn
Cymreig

Roasted butternut squash and
sweet potato soup served with
a crusty bread roll and Welsh
butter

Pâté iau cyw iâr cartref â haen
o fenyn Cymreig ar ei ben, gyda
thost a siynti afal

Homemade chicken liver pâté
topped with Welsh butter,
served with toast and apple
chutney

✦ PRIF GWRS / MAINS

Twrci wedi'i rostio gyda menyn
â theim, gyda moch bach mewn
sach, stwffin porc a llugaeron,
tatws rhost, bresych coch wedi'u
brwysio, a llysiau tymhorol

Buttered thyme-roasted turkey
crown served with pigs in
blankets, cranberry and pork
stuffing, roasted potatoes,
braised red cabbage and
seasonal vegetables

Risotto madarch gwyllt,
sbigoglys a chnau pin

Wild mushroom, spinach and
pinenut risotto

✦ PWDINAU / DESSERTS

Cacen gaws siocled tywyll a
chrwybr gyda hufen iâ crwybr

Dark chocolate and honeycomb
cheesecake served with
honeycomb ice cream

Tiramisu lemon

Lemon tiramisu

Tarten caws pob Cymreig gyda
mymryn o saws betys sgleiniog

Glazed Welsh rarebit tartlet with
a drizzle of beetroot glaze

Coctel corgimwch ac eog mwg
gyda saws Marie Rose

Smoked salmon and prawn
cocktail with Marie Rose sauce

Ffiled cegddu wedi'i phobi ar
wely o datws newydd mâl, gyda
saws chorizo a chorgimwch

Baked fillet of Hake on a bed of
crushed new potatoes, served
with prawn and chorizo sauce

Bol porc wedi'i rollo a'i rostio,
gyda thatws wedi'u stwnsio â
mwstard grawn cyflawn, a jus
cyrens coch a phort

Rolled pot roasted belly pork
with wholegrain mustard mash,
served with redcurrant and port
jus

Pwdin Nadolig traddodiadol
gyda saws brandi

Traditional Christmas pudding
served with brandy sauce