

GORAD

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2 chwrs £15.50 - 3 chwrs - £18.50

CWRS CYNTAF

Cawl tatws melys rhost gydag olew coriander, gyda bara crystiog cynnes (Fegan, DG ar gael)

Salad corgimychiaid mawr wedi'u ffrio a tsili melys, gyda dresin pomgranad a mango (DG)

Pâté iau cyw iâr a Cognac gyda thost gwyn a siytni Cymreig cyfoethog

PRIF GWRS

Brest twrci wedi ei rostio gyda bricyll, stwffin porc wedi ei weini gyda llysiau tymhorol, tatws rhost a mwtrin a bresych coch

Llysiau a chaws gafr rhost mewn crwst gyda saws tomato sbeislyd a llysiau tymhorol (LI, Fegan ar gael)

Ffiled cegddu wedi'i grilio gyda fricassée pum ffa a samffir (DG)

PWDINAU

Melysgybolfa arbennig Gorad gyda sorbet oren gwaed Môn ar Lwy a chnau pistacio mân (DG, LI)

Pwdin Dolig traddodiadol gyda menyngwyl (LI)

Strudel afal a sinamon gyda crème anglaise (LI, Fegan ar gael)

FFÔN : 01248 382558

E-BOST: RESERVATIONS@BANGOR.AC.UK

Mae ein bwydlen yn cynnwys alergenau, gofynnwch i'n staff am fwy o wybodaeth.



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STARTERS

Roast sweet potato soup topped with coriander oil,
served with warm crusty bread (Vegan, GF available)

Pan fried sweet chilli king prawn salad
with pomegranate and mango dressing (GF)

Chicken liver and Cognac pâté with toasted bloomer and rich Welsh chutney



MAINS

Roast turkey crown with apricot, sage pork stuffing
served with seasonal vegetables, roast & mash potato and braised red cabbage

Roast vegetable and goat's cheese pastry with spicy tomato sauce
and seasonal vegetables (V, Vegan available)

Grilled fillet of hake with a five bean fricassée and samphire (GF)



DESSERTS

Gorad's indulgent Bangor mess with Môn ar Lwy blood orange sorbet
and crushed pistachio (GF, V)

Traditional Christmas pudding with brandy sauce (V)

Apple and cinnamon strudel with crème anglaise (V, Vegan available)

PHONE : 01248 382558

EMAIL: RESERVATIONS@BANGOR.AC.UK

Our menu contains allergens, please ask our staff for further information.

