



Bwydlenni Cinio Cynadleddau A Digwyddiadau

Reichel a'r Teras @ £25 ac eithrio TAW
Neuadd PJ a Powis @ £35 ac eithrio TAW

Fel trefnydd, dewiswch:

Un cwrs cyntaf, un prif gwrs ac un pwdin i greu eich bwydlen benodol eich hun a dewis llysiuol.

Cwrs cyntaf

Salad brest hwyaden mwg, dresin cnau ffrengig a mafon (dg)
Eog mwg a chorgimychiaid, dresin Aioli dil a leim, bara surdoes
Ham Caerfyrddin, olifau, salad feta a roced, mêl ac oregano (dg)
Pâté iau cyw iâr a Cognac, siytni afal, croutes crensiog
Panna cotta tomato wedi ei rostio'n araf gyda basil a Gruyere (ll)
Cawl pwmpen cnau menyn a chnau coco, coriander a nionod (ll, dg, fg, dll)
Melon gyda ffrwythau egsotig a coulis mango (ll, dg, fg, dll)
Tarten betys wedi'u piclo a chaws gafr gyda salad roced (ll)

Prif gyrsiau

Crwper cig oen Cymreig wedi'i ologi, tatws dauphinoise, brocoli porffor, moron rhost mewn mêl, saws port melys a chyrens coch (dg)
Brest hwyaden gyda sglein o fêl, oren a theim ar lysiau gwyrdd gwywedig, boulangere selieriac a thatws, sudd oren trwchus (dg)
Cyw iâr wedi'i rostio mewn menyn lemon gyda saws madarch gwyllt, tatws medal a llysiuol wedi'u rhostio yn y popty (dg)
Cig eidion Cymreig mewn sauce au poivre, shibols confit, tatws champ, moron a choesau brocoli (dg)
Ffiled eog wedi'i grilio gyda saws Piccata hufenog, mwtrin tatws newydd, blaenau asbaragws (dg)
Roulade pesto gwyrdd gyda saws tomato wedi'i rostio'n araf, llysiuol tymhorol a thatws (ll)
Stiw pys hollt a phlanhigyn wy wedi'i rostio gyda saffrwm, timbale o reis, llysiuol tymhorol (ll, dg, fg, dll)
Parsel ffilo cnau rhost a nionod wedi'u caramelleiddio yn null Morocco, saws pupur melys, llysiuol tymhorol a thatws (ll, fg, dll)

Pwdinau

Tarten crème patisserie ffrwythau ffres gyda coulis ffrwythau
Cacen gaws siocled gwyn a mafon, naddion siocled (dg)
Paflofa mefus a hufen pistachio, saws granadilas
Panna cotta siocled ac oren, orenau wedi'u caramelleiddio a bisged fenyn
Tarten crymbl almwn yn cynnwys afal a mwyr duon, gyda hufen ia fanila
Mousse lemon siarp a torte macarwn gyda saws siocled
Cawsiau Cymreig, grawnwin, siytni seleri a bisgedi (£1 yn ychwanegol)
Cwpan bwdin jeli aeron cymysg a soia, naddion cnau pralin (fg, dll, dg)



Conference and events Dinner menus

Reichel & Teras @ £25 ex vat
PJ Hall & Powis @ £35 ex vat

As the organiser, please choose:

One starter, one main course and one dessert to create your own set menu and vegetarian option.

Starters

- Smoked duck breast salad, walnuts & raspberry dressing (gf)
- Smoked salmon & prawns, dill & lime Aioli dressing ,sourdough bread
- Carmarthen ham, olives, feta & rocket salad, honey & oregano (gf)
- Chicken liver & Cognac pâté apple chutney, crispy croutes
- Slow roasted tomato Panna cotta with basil & Gruyere twists (v)
- Butternut squash & coconut soup, coriander & crispy onions (v,gf,vg,df)
- Duo of melon with exotic fruits, mango coulis (v,vg,df,gf)
- Pickled beetroot & goat cheese tart with rocket salad (v)

Main Courses

- Char grilled rump of Welsh lamb, dauphinoise potatoes, purple sprouting broccoli, honey roasted carrot with sweet port & redcurrant sauce (gf)
- Honey, orange & thyme glazed duck breast on wilted greens, celeriac & potato boulangere, and orange jus reduction (gf)
- Lemon butter roasted supreme of chicken with wild mushroom sauce, fondant potato & oven roasted vegetables (gf)
- Braised Welsh beef sauce au poivre, confit shallots, champ potatoes, glazes carrots & broccoli stem (gf)
- Grilled salmon fillet with creamy caper Piccata sauce, crushed new potatoes, asparagus tips (gf)
- Green pesto roulade with slow roasted tomato sauce, seasonal vegetables & potatoes (v)
- Saffron yellow split pea & roasted aubergine stew, timbale of rice, seasonal vegetables (v, vg,df,gf)
- Moroccan nut roast & caramelised onions filo parcel, sweet pepper sauce, seasonal vegetables & potatoes (v,vg,df)

Puddings

- Fresh fruit crème patisserie tart with fruit coulis
- White chocolate & raspberry cheesecake, chocolate shard
- Strawberry & pistachio cream Pavlova, passion fruit sauce (gf)
- Chocolate & orange panna cotta, caramelised oranges & butter biscuit
- Apple & blackberry almond crumble tart with vanilla ice cream
- Tangy lemon mousse & macaroon torte with chocolate sauce
- Welsh cheeses, grapes, celery chutney & biscuits (£1 supplement)
- Mixed berry jelly & soya dessert cup, nut praline shard (vg,df,gf)