

Cwrs Cyntaf

Cawl corbys a llysiau Tysgani gyda bara crystiog a menyn (LI, DG ar gael)

Silod mân, saws tartar cartref gyda salad berwr a thomatos bychain

Paté iau cyw iâr, port a chnau cyll, gyda bara crystiog cynnes a siytni Cymreig

Prif Gyrsiau

Brest twrci wedi ei rostio gyda selsig wedi eu lapio mewn cig moch a stwffin perlysiâu a chnau castan, llysiau tymhorol, tatws rhost a saws llugaeron

Caserol llysiau wedi eu rhostio a gnocchi gwledig gyda thost â chaws 'y Fenni' (LI)

Hadog mwg wedi ei botsio, ar wely o lysiau gwyrdd wedi eu ffrio'n ysgafn gyda dresin pupur blas cyrri

Salad quinoa, pomegranad a sgwash wedi ei rostio gyda dresin slots a mwstard (LI, DG)

Pwdinau

Mousse siocled cyfoethog gyda chompot aeron cymysg (LI, DG)

Sorbet mafon gyda chrymbl pistachio a sinsir (LI)

Pwdin Dolig gyda saws brandi (LI)

Starters

Tuscan vegetable and lentil soup with crusty bread and butter (V, GF available)

Whitebait, homemade tartare sauce with watercress and cherry tomato salad

Chicken liver, port and hazelnut patê, with warm crusty bread and Welsh chutney

Main Course

Roast turkey breast, served with pigs in blankets, seasoned herb and chestnut stuffing, seasonal vegetables, roast potatoes and cranberry sauce

Rustic gnocchi and roasted vegetable casserole with Welsh 'y Fenni' cheese toasts (V)

Poached smoked haddock, on a bed of sautéed green vegetables and curried pepper dressing

Quinoa, pomegranate and warm roasted squash salad with shallot and mustard dressing (V, GF)

Desserts

Rich chocolate mousse with mixed berry compote (V, GF)

Raspberry sorbet with crushed pistachio and ginger crumble (V)

Christmas pudding with brandy sauce (V)

