

Bwydlen Nadolig

Cwrs Cyntaf

Cawl Pannas wedi eu Rhostio gyda Mêl ac Afal gyda bara crystiog, cynnes a menyn (ll) (dg*)

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Hwyaden mwg wedi'i gweini'n gynnes, Stilton a chnau pîn wedi'u rhostio ar wely o salad berwr a sbigoglys a Saws Eirin (dg)

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Terîn o Bysgod mwg a Dil gyda Crème Fraiche marchruddygl a thôt Melba (dg*)

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Tarten Tomato, Mozzarella a Basil gyda dresin Pesto Coch a Salad Perlysiâu Bach (ll) (dg*)

Prif Gwrs

Twrci Rhost Traddodiadol gyda Thatws Rhost, Selsig wedi'u lapio mewn Bacwn, Stwffin Porc a Saets a Llysiâu'r Gaeaf. *Wedi'i weini gyda Grefi Twrci* (dg*)

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Ham Star Anaise wedi'i goginio yn araf gyda Seidr, Tatws Rhost, Saws Afal a Llysiâu'r Gaeaf. *Wedi'i weini gyda Jus Seidr* (dg)

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Ffiled o Eog gyda Chwst Perlysiâu a Chorgimwch, Tatws Newydd mewn menyn, Llysiâu'r Gaeaf a Dresin Lemwn a Menyn (dg)

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Saets a Chnau Cymysg gyda Llysiâu wedi'u Rhostio, Tatws *Parmentier* Llysiâu'r Gaeaf a Grefi Nionyn Coch (ll) (dg*)

Pwddin

Pwddin Nadolig Traddodiadol wedi'i weini gyda Crème Anglaise Brandi (dg*)

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Cacen Gaws Siocled ac Oren gyda Chompot Ceirios Morello (dg*)

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Crymbl Ffrwythau'r Gaeaf wedi'i weini gyda Chwstard Gwirodlyn Cynnes (dg*)

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Dewis o Gaws Cymreig o Per Las, Perl Wen, Y-Fenni a Snowdonia Black gyda Siytni, Grawnwin a bisgedi (dg*)

Ychwanegwch De, Coffi a Mintys am £1.80 y person

(dg) - Di-glwten (ll) - Llysieuol (dg*) - Ar gais

1 Cwrs £16.00

2 Gwrs £20.00

3 Chwrs £24.00

ARCHEBWCH NAWR 01248 365912 digwyddiadau@themanagementcentre.co.uk

AR GAEL AMSER CINIO NEU GYDA'R NOS O'R 27ain O DACHWEDD - 19EG O RAGFYR



Y Ganolfan Rheolaeth
YSGOL BUSNES BANGOR BUSINESS SCHOOL
The Management Centre

Christmas Menu

Starters

Honey Roast Parsnip & Apple Soup with Warm, Crusty Bread & Butter (v) (gf*)

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Warm Smoked Duck, Stilton & Roasted Pine Nuts on a Bed of Rocket
& Spinach with a Plum Sauce (gf)

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Smoked Fish & Dill Terrine with Horseradish Crème Fraiche & Melba Toast (gf*)

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Tomato, Mozzarella & Basil Tart with Red Pesto Dressing & Micro Herb Salad (v) (gf*)

Mains

Traditional Roast Turkey, Roast Potatoes, Sausages Wrapped in Bacon, Pork & Sage Stuffing,
and Seasonal Vegetables, served with Turkey Gravy (gf*)

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Slow Cooked Cider & Star Anise Braised Ham, Roast Potatoes, Apple Sauce,
Seasonal Vegetables served with a Cider Jus (gf)

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Salmon Fillet with & Prawn & Herb Crust, Buttered New Potatoes, Seasonal Vegetables
with a Lemon Butter Dressing (gf)

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Roast Vegetable, Sage & Mixed Nut Roast with Parmatier Potatoes, Seasonal
Vegetables with a Red Onion Gravy (v) (gf*)

Desserts

Traditional Christmas Pudding with Brandy Crème Anglaise (gf*)

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Chocolate & Orange Cheesecake with a Morello Cherry Compote (gf*)

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Winter Fruit Crumble served with a Warm Liqueur Custard (gf*)

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Welsh Cheese Selection of Per Las, Perl Wen, Y-Fenni & Snowdonia Black
with Chutney, Grapes & Biscuits (gf*)

Add Tea, Coffee and Mints for £1.80 per person

(gf) - Gluten Free

(v) - Vegetarian

(gf*) - Available on Request

1 Course £16.00

2 Courses £20.00

3 Courses £24.00

BOOK NOW 01248 365912 events@themanagementcentre.co.uk

AVAILABLE AT LUNCH TIME AND EVENINGS FROM NOVEMBER 27—19 DECEMBER



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