

CHRISTMAS MENU 2019

AVAILABLE
25th NOVEMBER –
19th DECEMBER

STARTERS

Winter Vegetable Soup with Parsnip Crisps, Warm
Crusty Bread Roll & Butter (v) (gf*)

Duck & Orange Terrine with Red Onion Chutney,
Sliced Toasted Ciabatta & Bitter Mixed Leaf Salad

Smoked Salmon & Dill Pate with Red Onion
Marmalade, Rocket Salad & Sliced
Toasted Ciabatta

Brie & Cranberry Wrapped in Filo Pastry on a Bed
of Sweet Potato Rice with a Spicy Tomato Sauce

MAINS

Sliced Turkey Breast with, Pork, Sage & Cranberry
Stuffing, Rosemary Roasted Potatoes, Sausages
wrapped in Bacon & Turkey Gravy

Braised Blade of Beef with Rosemary Roasted
Potatoes, Horseradish Cream & Red Wine
Pepper Sauce (gf)

Fillet of Hake with a Cranberry & Orange Crumb,
Herb Roasted New Potatoes & Orange
Beurre Blanc (gf)

Pumpkin, Butternut Squash & Sweet
Potato Risotto with Tarragon Oil & Tendril Pea
Shoot Garnish (v)

(All the mains served with Brussel Sprouts,
Honey Roast Parsnips & Carrots)

DESSERTS

Christmas Pudding served warm with a
Creamy Thick Brandy Custard

Welsh Cheese Platter of 4 Welsh Cheeses;
Perl Wen, Perl Las, Y-fenni & Caerphilly,
Welsh Spicy Pear Chutney & Welsh Wafers

Blackcurrant & Prosecco Cheesecake with
Blackcurrant Coulis & Champagne Sorbet

Chocolate Torte with White Chocolate Sauce
& Vanilla Ice Cream (gf)

Add Tea, Coffee and Mints for
£2.10 per person

(gf) - Gluten Free (v) - Vegetarian
(gf*) - Available on Request

2 COURSES
£21.00
3 COURSES
£25.00

Book Now 01248 365912

events@themanagementcentre.co.uk

BWYDLEN NADOLIG 2019

I DDECHRAU

Cawl o Lysiau'r Gaeaf gyda Chreision Panas,
Rhôl Gynnes a Menyn (ll) (dg*)

Terîn Hwyaden ac Oren gyda Chytwad Nionod Coch,
Ciabatta wedi'i dafellu a'i dostio a Salad o Ddail
Cymysg Chwerw

Pate Eog wedi'i fygau a Dil gyda Marmalêd Nionod
Coch, Salad Ruced a Ciabatta dafellu a'i dostio

Brie & Llugaeron wedi'u lapio mewn Crwst Ffilo ar
wely o Reis Tatws Melys gyda Saws
Tomato Sbeislyd

PRIF GWRS

Brest Twrci wedi'i dafellu gyda Stwffin Porc, Saets
a Llugaeron, Tatws wedi'u rhostio mewn Rhosmari,
Selsig wedi'u lapio mewn cig moch a Grefi Twrci

Llafn o Gig Eidion wedi'i frwysio gyda Thatws
wedi'u Rhostio gyda Rhosmari, Hufen Machrudygl
a Saws Gwin Coch a Phupur (dg)

Ffiled Cegddu gyda Briwsio Llugaeron ac Oren,
Tatws Newydd wedi'u rhostio mewn Perllysiau a
Beurre Blanc Oren (dg)

Risotto Pwmpen, Pwmpen Cnau Menyn a Thatws
Melys gydag Olew Tarragon a Garnais o
Gyffyn Pys (ll)

(Y prif gyrsiau i gyd wedi'u gweini ag Ysgewyll a
Phanas a Moron wedi'u rhostio â Mêl)

AR GAEL
25ain TACHWEDD -
19eg RHAGFYR

2 GWRS
£21.00

3 CHWRS
£25.00

PWDIN

Pwdin Nadolig wedi'i weini â Chwstard
Brandi Trwchus Cynnes

Plât o Gawsiau Cymreig - Perl Wen, Perl Las,
Y-fenni a Caerffili, Cytwad Gellyg Sbeislyd &
Wafferi Cymreig

Cacen Gaws Cyrens Duon a Prosecco gyda
Chwllis Cyrens Duon a Sorbet Champagne

Torte Siocled gyda Saws Siocled Gwyn a
Hufen Iâ Fanila (dg)

Ychwanegwch De, Coffi a Mintys
am £2.10 y person

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