

Christmas Menu

Available 18 November - 17 December 2022

2 Course £27 - 3 Course £32

Add a glass of Prosecco for £4.95

Book Now

01248 365912
events@themanagementcentre.co.uk

**£10* deposit per person
to secure booking
Pre-order required
ONE week before meal**
*non-refundable

Starter

Caramelised Parsnip and Horseradish Soup served with a sourdough roll (v) (vg*)
Creamy Garlic Mushroom and Thyme Filo Pastry Basket served with a parmesan ciabatta toast (v)
Goats Cheese Tart and Roasted Cherry Tomatoes served with balsamic pearls and honey dressing (v)
Smoked Trout Salad topped with poached egg and hollandaise sauce
Chicken, Bacon and Pistachio Terrine served with apricot chutney

Main Meal

Traditional Stuffed Turkey Breast served with duck fat roast potato, sage and chestnut stuffing, cranberry sauce, seasonal vegetables and a rich turkey jus
Confit of Duck classically served with mash, green beans and a red wine jus
Slow Cooked Pork Belly with Orange and Fennel served with grain mustard mash and seasonal vegetables
Grilled Seabass and King Prawns served with samphire, baby spinach, dauphinoise potatoes with a white wine and prosecco seafood sauce
Mediterranean Style Vegetable Risotto seasonal butternut squash, broccoli and ratatouille, topped with roast shallots and crispy sage (v) (vg)
Vegan Wellington served with roast potatoes, seasonal vegetables, roast carrots, parsnip purée, cranberry sauce and gravy (vg)

Dessert

Traditional Mixed Fruit Christmas Pudding served with a warm brandy sauce (v)
Christmas Pudding served with a vegan coconut cream (vg)
Black Forest Gateaux Roulade served with vanilla whipped cream and black cherries (v)
Baked Vanilla Cheesecake with a Cookie Base topped with cream, profiteroles and caramel sauce (v)
Welsh Cheese Board selection of Welsh cheeses, assorted biscuits and a fig apple chutney (v) (**£5 supplement**)



(v) vegetarian (vg) vegan (vg*) vegan optional

Please inform your server if you have any allergies before placing your order.
We cannot guarantee the total absence of allergens in our dishes

Bwydlen Nadolig

Ar gael 18 Tachwedd - 17 Rhagfyr 2022

2 Gwrs £27 - 3 Chwrs £32

Ychwanegwch wydred o Win Pefriog am £4.95

I Ddechrau

Cawl Pannas wedi'i Caramleiddio a Marchruddygl wedi'i weini gyda bara surdoes (ll) (f*)
Basged o Grwst Filo wedi'i llenwi â Madarch Hufennog gyda Garlleg a Theim a'i gweini gyda ciabatta a chaws parmesan (ll)
Tarten Caws Gafr a Tomato wedi'u Rhostio gyda dresin o berlau balsamic a mêl (ll)
Salad Brithyll wedi'i Fygu gydag wy wedi'i botsio a saws hollandaise
Terîn Cyw Iâr, Bacwn a Phistachio wedi'i weini gyda siytni bricyll

Prif Gwrs

Twrci Traddodiadol wedi'i weini gyda thatws wedi'u rhostio mewn saim hwyaden, stwffin cnau castan, saws llugaeron, llysiâu tymhorol a grefi twrci cyfoethog
Confit o Hwyaden wedi'i gweini gyda thatws stwnsh, ffa gwyrdd a saws gwin coch
Bol Mochyn wedi'i goginio'n araf mewn Oren a Ffenigl gyda thatws stwnsh mwstard a llysiâu tymhorol
Draenog y Môr gyda Chorgimychiaid Mawr wedi'u gweini gyda Samffir, Sbigoglys bychain, tatws dauphinoise gyda saws o win gwin, prosecco a bwyd y môr
Risotto Llysieuol Canoldirol gyda phwmpen cnau menynd, brocoli a ratatouille tymhorol, ynghyd a sialot â nionod dodwy a saets crensiog (ll) (f)
'Wellington' Fegan wedi'i weini gyda thatws rhost, llysiâu tymhorol, moron wedi'u rhostio, piwre pannas, saws llugaeron a grefi (f)

Pwddin

Pwddin 'Dolig Traddodiadol o Ffrwythau Cymysg wedi'i weini gyda saws brandi cynnes (ll)
Pwddin Nadolig wedi'i weini gyda hufen fegan o gneuen coco (f)
Gateaux Roulade y Goedwig Ddu wedi'i gweini gyda hufen wedi'i chwipio a cheirios du (ll)
Cacenn Gaws Fanila wedi'i phobi ar sail o fisgedi Cwci gyda hufen, profiteroles a saws caramel ar ei phen (ll)
Bwrdd o Gawsiau Cymreig - detholiad o gawsiau Cymreig, bisgedi amrywiol a siytni afal a ffug (ll) (£5 ychwanegol)



(ll) Llysieuol (f) fegan (f*) fegan ar gais

Rhowch wybod i'ch gweinydd am unrhyw alergeddau cyn archebu.
Ni allwn warantu y bydd ein prydau yn gwbl rydd o alergenau.

Archebwch

nawr

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£10* o flaendal bob person
i sicrhau eich archeb
Dewisiadau i'w cadarnhau
UN wythnos cyn y bwyd

*ni ellir ei ad-dalu