

BWYDLEN

DYDD SANTES DWYNWEN

I DDATHLU BWYD CYMREIG

I DDECHRAU

CAWL CENNIN A THATWS (II) (f*)

Cennin a thatws o Gymru, gyda hufen cennin syfi ac olew trwffl, wedi'i weini â sgon sawrus

EOG WEDI'I FYGU A'I WASGU

Gyda menynd perlysiâu a sitrws, wedi'i weini â salad tatws gydag olew lemwn

CONFIT HWYADEN

Gyda phum sbeis, afalau fanila a charamel sieri

PRIF GWRS

LLWYN OEN CYMREIG

WEDI'I GRILIO

Wedi'i weini gyda phastai bugail bach, bresych Cymreig, saws tatws stwnsh a chig moch wedi'i grimpio

BRON CYW IÂR WEDI'I FFRIO

Wedi'i gweini gyda madarch gwyllt, grawnwin, tarragon, tatws rosti a saws hufen

SELSIG A THATWS STWNSH (II) (f*)

Gyda thomatos ceirios wedi'u rhostio'n araf, wy wedi'i ffrio, bresych a hufen garlleg

PWDIN

CACEN OREN AC ALMON (II) (f*)

Wedi'i gweini gyda hufen marmaled a saws siocled

PWDIN BARA BRITH A MENYN

Wedi'i weini â hufen

PLATIAD I'W RANNU

DATHLIAD SIOCLED (f)

Browni moethus, panna cotta siocled gwyn, torte siocled amaretti, mŵs siocled gwyn a ffrwythau, briwsion siocled

2 GWRS £19.95

3 CHWRS £25

AR GAEL 21, 22, 25, 28 A
29 IONAWR 2022

ALERGEDDAU

Siaradwch â'ch gweinydd os oes gennych unrhyw alergeddau bwyd cyn archebu, rydym bob amser yn hapus i helpu. Er gwaethaf yr ymdrechion rydym yn mynd iddynt, ni allwn ddileu'r risg o groeshalogi ac ni allwn warantu bod ein llestri 100% yn rhydd o alergenau. Mae'r 14 alergen yn gyffredin yn ein ceginau ac rydym yn cynghori gwesteion ag alergeddau difrifol i asesu lefel eu risg eu hunain cyn bwyta gyda ni.
(II) Llysieuol (f) Figan (*) Ar gael ar gais

Archebu'n
Hanfodol

01248 365912 ~ digwyddiadau@themanagementcentre.co.uk

DYDD SANTES DWYNWEN MENU

IN CELEBRATION OF WELSH CUISINE

STARTERS

LEEK & POTATO SOUP (v) (vg*)
Welsh leek and potatoes, topped with chive cream and truffle oil, served with a savoury scone

PRESSED SMOKED SALMON
With a herb and citrus butter, served with potato salad with a lemon oil

CONFIT OF DUCK
With five spice, vanilla apples and sherry caramel

MAIN COURSE

GRILLED WELSH LOIN OF LAMB
Served with mini shepherd's pie, Welsh cabbage, mash potato sauce and crispy bacon

PANFRIED CHICKEN BREAST
Served with wild mushrooms, grapes and tarragon, rosti potato and a cream sauce

POSH BUBBLE & SQUEAK (v) (vg*)

With slow roasted cherry tomato, fried hens egg, crispy cabbage and garlic cream

DESSERTS

ORANGE & ALMOND CAKE (v) (vg*)
Served with marmalade cream and a chocolate sauce

BARA BRITH BREAD & BUTTER PUDDING
Served with cream

SHARING PLATE

CELEBRATION OF CHOCOLATE (vg)
Indulgent brownie, white chocolate panna cotta, chocolate amaretti torte, white chocolate passion fruit mousse, chocolate crumb

2 COURSES £19.95

3 COURSES £25

**AVAILABLE ON 21, 22, 25, 28
& 29 JANUARY 2022**

ALLERGIES & INTOLERANCES

Please speak with your server if you have any food allergies or intolerances ahead of ordering, we are always happy to help. Despite the significant efforts we go to, we cannot eliminate the risk of cross contamination & cannot guarantee that our dishes are 100% free of allergens. The 14 allergens are prevalent in our kitchens & we advise guests with severe allergies to assess their own level of risk before dining with us.

(v) Vegetarian (vg) Vegan

(*) Available on request

Booking
Essential

01248 365912 ~ events@themanagementcentre.co.uk