

# 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](mailto:events@themanagementcentre.co.uk)

# 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 menyyn perlysiau 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

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