



2 c e 16.00 e a 19.20 c a

Please choose in advance 1 main dish from either meat or fish plus vegetarian option and 1 pudding (An extra choice will occur an additional 20% charge).

MAIN COURSE

Butternut squash, chickpea and vegetable balti curry, pilaf rice, naan bread, mint raita **(v)**

Baked spinach and ricotta cannelloni, cherry tomato ragout, glazed with mozzarella, garlic bread slices, jacket potato halves and mixed salad **(v)**

Welsh beef Bourguignon, roasted garlic potatoes and seasonal vegetables **(df)**

Welsh lamb tagine with almond, lemon and coriander couscous, seasonal vegetables **(df)***

Poached salmon fillet, pink shrimp sauce, buttered new potatoes and garden peas*

Pork medallions, Welsh Orchard Gold cider and mustard cream sauce, caramelised apples, boulangère potatoes and roasted vegetables*

Sauté fillet of chicken, button mushrooms and cream tarragon sauce, hasselback potatoes and seasonal vegetables*

Creamy chicken tikka masala sauce, basmati rice, garlic coriander naan bread, mango chutney*

DESSERTS

Warm pear and almond frangipane tart with vanilla ice-cream

Lemon tart and fruit coulis

Chocolate and Baileys cheesecake and fresh cream

Raspberry panacotta with almond shortbread biscuits

Welsh cheeses, grapes, chutney and biscuits **(£1 supplement)**



DEWIS O BRYDAU BWFFE

PRIF GYRSIAU

Cyri balti pwmpen cnau menyn, pys bach a llyisiau, reis pilaff, raita mint, bara naan **(II)**

Cannelloni sbigoglys a ricotta pob mewn ragout tomatos melys, wedi'i sgeintio â chaws mozzarella a'i weini â thafelli bara garlleg, haneri tatws drwy'u crwyn a salad cymysg **(II)**

Bourguignon cig eidion Cymreig, tatws rhost gyda garlleg a llyisiau tymhorol **(dII)**

Tagine cig oen Cymreig gydag almwn, couscous lemon a coriander, llyisiau tymhorol **(dII)***

Ffiled eog wedi'i photsio mewn saws berdys pinc, tatws newydd mewn menyn, phys gleision*

Medaliynau porc mewn seidr Welsh Orchard Gold a saws hufen mwstard, afalau wedi'u caramelleiddio, tatws boulangère a llyisiau wedi'u rhostio*

Ffiled sauté cyw iâr, madarch botwm, saws hufen tarragon, tatws hasselback, llyisiau tymhorol*

Darnau o cyw iâr, saws tikka massala hufennog, reis basmati, bara naan garlleg a choriander, siytni mango*

DESSERTS

Tarten frangipane gellyg ac almon gynnes gyda hufen ia fanila

Tarten lemwn gyda coulis ffrwythau

Cacen gaws siocled a Baileys gyda hufen ffres

Panacotta mafon gyda bisgedi teisen frau almon

Cawsiau Cymreig, grawnwin, siytni a bisgedi **(£1 yn ychwanegol)**

Paflofa fefus gyda coulis ffrwythau*