

# CHRISTMAS MENU - BWYDLEN DOLIG

3 COURSE / CWRS £32.00



**Spiced parsnip & apple soup, croutons, focaccia bread (vegan)**  
*Cawl pannas ac afal sbeislyd, crwtions, bara (fegan)*

**Smoked mackerel pate, pickled vegetables, wasabi mayo, crostini**  
*Pate macrell mwg, llysiâu wedi'u piclo, meio wasabi, crostini*

**Thai Chicken Cakes, Sweet Chilli & Lime sauce, Green Salad, Charred Lime**  
*Cacennau cyw iâr thai, saws tsili melys a leim, salad gwyrdd, leim torgoch*



**Roast Cardiganshire turkey, pigs in blankets, herb stuffing and gravy**  
*Twrci rhost ceredigion, moch mewn blancedi, stwffin cig selsig a grefi*

**Pan-fried sea bass fillet, wilted spinach, sautéed leeks, white wine chive & prawn sauce**  
*Ffiled ysbinbysg-y-mor wedi'l ffrio mewn padell, sbigoglys a chennin, saws gwin gwyn, cennin syfi a corgimychiaid*

**Butternut squash, lentil & almond wellington, wilted spinach & sautéed leeks, creamy mushroom sauce (v) (vegan available on request)**  
*Wellington sboncen cnau menyn, corbys ac almond, sbigoglys a chennin, saws madarch hufennog (ll) (fegan ar gael ar gais)*

**SERVED WITH SEASONAL VEGETABLES, ROAST AND MASHED POTATOES**  
*GWEINI GYDA LLYSIAU TYMHOROL, TATWS RHOST A STWNSH*



**Traditional Christmas pudding & brandy sauce (vegan on request)**  
*Pwdin Dolig traddodiadol a saws brandi (ll) (fegan ar gael ar gais)*

**Baileys & chocolate chip cheesecake, white chocolate sauce, chantilly cream**  
*Cacen gaws baileys a siocled, saws siocled gwyn, hufen siantili*

**Caramelized lemon tart, raspberry sorbet, mango coulis**  
*Tarten lemwn wedi'i garameliddio, sorbet mafon, cwli mango*



**Tea, coffee, mince pie (vegan available on request)**  
*Te, coffi, mins-pei (fegan ar gael ar gais)*