



“Meet the Producer”

The best of local beef

17th March at 7.30pm

A short introduction by Gary Jones, butcher, Tregaron

Starter

Oxtail consommé, root vegetables, oxtail tortellini

Second Course

Beef fillet carpaccio, watercress, parmesan, truffle emulsion

Main Course

Roast sirloin, braised ox cheek, baby carrots, leeks, pomme purée,
red wine & port jus

Dessert

Pannacotta, apple sorbet, salted apple caramel

Coffee

£45 per person

Some menu items may contain nut traces



“Cwrdd â’r Cynhyrchydd” Y gorau o gig eidion lleol

Mawrth 17eg am 7.30yh

Cyflwyniad byr gan Gary Jones, cigydd, Tregaron

Cwrs Cyntaf

Consommé cynffon ychen, llysiau gwraidd, tortellini cynffon ychen

Ail Gwrs

Carpaccio ffyled o gig eidion, berwr y dŵr, parmesan, trwffl

Prif Gwrs

Syrlwyn rhost, boch ychen wedi’i brwysio, moron bach, cennin, piwrî pomme, jus gwin coch & port

Pwdin

Pannacotta, sorbet afal, caramel afal hallt

Coffi

£45 y pen

Gall rhai eitemau cynnwys olion cnau