



### Cinio Nadolig yn Y Talbot

Bydd ein Bwydlen Nadolig ar gael o 23 Tachwedd, ac rydym yn awr yn derbyn archebion grwp yn ein bwyty 'Y Long Room'. Gall grwpiau o dros 40 ddefnyddio ein ystafell achlysuron.

Os ydych yn cynllunio dathliad Nadoligaidd ar gyfer eich swyddfa, lle gwaith, clwb neu hyd yn oed grwp o ffrindiau; yna cysylltwch a ni nawr i sicrhau eich lle yn Y Talbot. Cysylltwch a ni drwy ffonio [01974 298208](tel:01974298208) neu ebostio [info@ytalbot.com](mailto:info@ytalbot.com).

Mae ein bwyd wedi'i baratoi yn ffres i safon uchel gan ein Prif Gogydd Dafydd Watkin, sy'n defnyddio'r cynhwysion lleol gorau posib.

Edrychwn ymlaen at eich croesawu i Y Talbot yn ystod Gwyl y Nadolig.

Rhowch wybod i ni am unrhyw anghenion dietegol arbennig neu alergedd.  
Dogn a bwydlen sydd ar gael i blant.



### Christmas Dining at Y Talbot

Our Christmas Menu will be available from 23rd November, and we are now welcoming group bookings (12 to 40 guests) for the Christmas season in our restaurant 'Y Long Room'. Groups of over 40 can also be accommodated in our function room.

If you are planning a seasonal celebration for your office, workplace, club or just a group of friends please contact us to make a booking now. Phone us at [01974 298208](tel:01974298208) or email [info@ytalbot.com](mailto:info@ytalbot.com) for more details.

Our food is freshly cooked to a very high standard by our head chef Dafydd Watkin, using the best local ingredients wherever possible. Please see our attached menu.

We look forward to welcoming you to Y Talbot during the festive season

Please let us know of any special dietary requirements or allergies.  
Children's portions and menu available.



**Y TALBOT**  
TREGARON

**Bwydlen Nadolig**  
**Ar gyfer o leiaf 12 person**

**£27 y pen am 3 chwrs**

**Cwrs Cyntaf**

Cawl tomato, olew basil (LL)

neu

Terîn gêm a pisatsio, saws Cumberland, surdoes wedi ei thostio

neu

Betys wedi'u pobi mewn halen, cneuen gyll, caws glas Boksburg (LL)

neu

Eog wedi'i halltu, dil, creme fraiche grawn mwstard

**Prif Gwrs**

Ballotine twrci, bacwn a stwffin, piwri pannas, pomme ffondant, saws Madeira

neu

Confit coes hwyaden, pomme ffondant, saws gwin coch & bacwn wedi'i fygu

neu

Filed o benfras wedi'i rhostio, tatws confit, veloute persli & trwffl

neu

Tarten fine o bwmpen cnau menyn, madarch oyster, cnau castan, saws gwin coch & port (LL)

**Y cyfan wedi'u gweini gydag ysgewyll & cig moch wedi'i fygu, moron chantenay**

**Pwdin**

Pwdin Nadolig, hufen ia marmaled, creme Anglaise gyda rym

neu

Crème Brulee gyda cheiriosen Griottine

neu

Torte siocled llaeth & amaretto, caramel hallt, hufen ia fanila

neu

Perl Las, Hafod cheddar, siytni afal, bara cnau Ffrengig & rhesins

**Nodwch -**

***Mae angen archeb lawn o leiaf 7 diwrnod cyn eich cinio.***

***Mae angen taliad llawn pan fydd yr archeb yn cael ei chyflwyno.***



**Y TALBOT**  
TREGARON

**Christmas Menu 2016**

**For a minimum of 12 people**

**£27 per person for 3 courses**

**Starters**

Roasted tomato soup, basil oil (V)

or

Game & pistachio terrine, Cumberland sauce, toasted sourdough

or

Salt baked beetroot, hazelnuts, Blue Boksburg cheese (V)

or

Cured salmon, dill, grain mustard crème fraiche

**Main Course**

Turkey, bacon and stuffing ballotine, parsnip puree, pomme fondant, Madeira sauce

or

Confit duck leg, pomme fondant, red wine & smoked bacon sauce

or

Roast fillet of cod, confit potato, parsley & truffle velouté

or

Fine tart of butternut squash, oyster mushrooms, chestnuts, red wine and port reduction (V)

*All served with sprouts and smoked bacon, chantenay carrots,*

**Dessert**

Christmas pudding, marmalade ice cream and a rum crème Anglaise

or

Crème Brulee with griottine cherries

or

Milk chocolate & amaretto torte, salted caramel, vanilla ice cream

or

Perl Las, Hafod cheddar, apple chutney, walnut & raisin bread

***Please note -***

***A full pre order is required at least 7 days prior to your dinner.***

***Full payment is required when the pre order is submitted.***