



“Meet the Producer” Welsh Seafood Dinner

Saturday 23rd September at 7.30pm

Starter

Cured & charred mackerel, smoked mackerel, cucumber jelly, crème fraîche, dill oil

Second Course

Fish & Saffron soup, croutons, rouille, gruyère

Main Course

Tranche of cod Viennoise, spinach, grain mustard & chive veloute

Dessert

Rose wine jelly, red fruits, vanilla ice cream

Coffee

£45 per person

Some menu items may contain nut traces



“Cwrdd â’r Cynhyrchydd” Noson Pysgod y Môr Cymraeg

Nos Sadwrn 23ain o Fedi am 7.30yh

Cwrs Cyntaf

Mecryll wedi’i golosgi a halltu, mecryll wedi’i fygu, jeli ciwcymbr,
crème fraiche, olew dil

Ail Gwrs

Cawl pysgod & saffrwm, crwton, rouille, gruyere

Prif Gwrs

Tafell o benfras Fienna, sbigoglys, veloute cennin syfi & mwstard
grawn

Pwdin

Jeli gwin rose, frwythau coch, hufen ia fanila

Coffi

£45 y pen

Gall rhai eitemau cynnwys olion cnau