



# **“Meet the Producer” Cardigan Bay Shellfish**

**Saturday 15<sup>th</sup> July at 7.30pm**

## **Starter**

Mussel & saffron broth, spaghetti of vegetables

## **Second Course**

White crab meat, heirloom tomatoes, tomato jelly, basil

## **Main Course**

Lobster ravioli, crispy claw, broad beans, peas, lettuce, shellfish bisque

## **Dessert**

Vanilla pannacotta, elderflower jelly, raspberries, raspberry sorbet

## **Coffee**

**£45 per person**

Some menu items may contain nut traces



# “Cwrdd â’r Cynhyrchydd” Pysgod Cregyn Bae Ceredigion

**Nos Sadwrn Gorffennaf 15ed am 7.30yh**

## **Cwrs Cyntaf**

Cawl cregyn gleision a saffron, spaghetti o lysiau

## **Ail Gwrs**

Cig gwyn cranc, tomatos “heirloom”, jeli tomato, brenhinllys

## **Prif Gwrs**

Ravioli cimwch, crafanc crimp, ffa llydan, pys, letys, bisque pysgod cregyn

## **Pwddin**

Pannacotta fanila, jeli ysgawen, mafon, jeli mafon

## **Coffi**

**£45 y pen**

Gall rhai eitemau cynnwys olion cnau