



Christmas Menu 2025

Starters

Beetroot cured salmon, dill oil, horseradish crème fraiche

Cauliflower velouté, Snowdonia cheddar croutons, chive oil (V)

Panko prawns, iceberg lettuce, Marie Rose

Parma ham, celeriac remoulade, olive oil & balsamic

Main Course

Slow cooked beef cheek, smoked bacon, mushrooms, baby onions, red wine sauce

Roast turkey, pigs in blankets, sage and onion stuffing, gravy

Confit duck leg, braised red cabbage, red wine sauce

Roast fillet of cod, celeriac puree, oyster mushrooms, red wine & port reduction

Root vegetable & chestnut pithivier, tarragon & parsley volute (V)

 All served with dauphinoise potatoes & mash, sprouts, crushed carrot & swede

Dessert

Orange crème brulee, cranberry & cherry sorbet

Warm chocolate mousse, pistachio ice cream

Mincemeat & frangipane tart, vanilla ice cream

Welsh cheese selection, apple chutney

£40 for three courses £30 for two courses £20 for one course

Please note this menu is for a minimum of 12 people. A full pre-order is required at least 7 days prior to your dinner. Full payment is required when the pre-order is submitted.



❖ Bwydlen Nadolig 2025 ❖

❖ I gychwyn

Betys wedi'i halltu â eog, olew dil, crème fraîche marchruddygl
Blodfresych velouté, cheddar croutons Eryri, olew cennin syfi (V)
Corgimychiaid panko, letys mynydd iâ, Marie Rose
Ham Parma, remoulade seleriac, olew olewydd a balsamig

❖ Prif gwrs

Boch eidion wedi'i goginio'n araf, bacwn mwg, madarch, winwns bach, saws gwin coch
Twrci rhost, selsig wedi ei orchiddio a bacwn, stwffin saets a wynwns, grefi
Coes hwyaden confit, bresych coch wedi'i frwysio, saws gwin coch
Ffiled penfras wedi'i rostio, piwrî seleriac, madarch wystrys, gwin coch a lleihad porthladd
Llysiau gwreiddiau a pithivier chastanwydd, tarragon a phersli volute (LI)
❖ Pob un wedi ei weini gyda tatws dauphinoise a tatw stwmp,
ysgewyll, moron wedi'i falu a rwden

❖ Pwdin

Crème brulee oren, sorbet crafannog a cheirios
Mousse siocled cynnes, hufen iâ pistachio
Tarten briwgig a frangipane, hufen iâ fanila
Detholiad caws Cymreig, siytni afal

£40 am dri gwrs

£30 am ddau gwrs

£20 am un cwrs

Sylwch fod y fwydlen hon ar gyfer 12 o bobl. Mae angen archeb lawn o leiaf 7 diwrnod cyn eich cinio. Mae angen talu'n llawn pan gyflwynir yr archeb ymlaen llaw.