



**Y TALBOT**  
TREGARON

## **Dydd Sul y Mamau**

**Dydd Sul 31 Mawrth 2019**

### **Cwrs cyntaf**

Eog mwg, olew dil, bara brown & menyn  
Cawl tomato & pupur coch, olew brenhinllys (ll)  
Ham hoc crensiog, piccalilli

\*\*\*

### **Prif Gyrsiau**

Cyw iâr wedi'i rhostio, chipolata, tatw ffondant, piwri pannas  
Asen o gig eidion rhost gyda phwdin Effrog, tatw ffondant, piwri pannas  
Filed rhost o merfog y môr, cennin, tatw confit, veloute cennin syfi  
'Wellington' betys, piwri seleriac, lleihad gwin coch a port (LL)

\*\*\*

### **Pwdinau**

Posset lemwn, sorbet leim  
Tarten siocled, hufen iâ llaeth  
Crème brulèe, rhiwbob wedi'i potsio

**3 cwrs am £27**

**2 gwrs am £21**

**£11 i blant dan 12 oed am 2 gwrs**

Gallai rhai eitemau ar y fwydlen gynnwys olion cnau.  
Os oes gennych chi unrhyw ofynion dietegol neu alergeddau, rhowch wybod i ni.



**Y TALBOT**  
TREGARON

## **Mothering Sunday**

**Sunday 31st March 2019**

### **Starters**

Smoked salmon, dill oil, brown bread & butter  
Roast tomato & red pepper soup, basil oil (v)  
Crispy ham hock, piccalilli

\*\*\*

### **Main Courses**

Roast chicken, chipolata, fondant potatoes & parsnip puree  
Roast rib of beef, Yorkshire pudding, fondant potatoes & parsnip puree  
Roast fillet of seabream, leeks, confit potato, chive veloute  
Beetroot wellington, celeriac puree, red wine & port reduction (v)

\*\*\*

### **Desserts**

Chocolate tart, milk ice cream  
Lemon posset, lime sorbet  
Crème brulee, poached rhubarb

**£27 for 3 courses**

**£21 for 2 courses**

**£11 for children up to 12 years for 2 courses**

Some menu items may contain nut traces.  
Should you have any dietary requirements or allergies, please let us know.