

# GWYL FWYD PORTMEIRION FOOD FAIR

## I DDECHRAU : STARTERS

Seleriac wedi'i bobî â halen, melynwy confit, cnau cyll, volute afal a seleriac  
Salt baked celeriac, confit egg yolk, hazelnuts, apple and celeriac volute

Eog teriyaki, brocoli, madarch enoki wedi'u piclo, coriander.  
Teriyaki salmon, broccoli, pickled enoki mushrooms, coriander

Coes hwyaden crimp, parfait iau hwyaden, siytni betys mwg, oren, berwr y dŵr  
Crispy duck leg, duck liver parfait, smoked beetroot chutney, orange, watercress

Tarten gaws Cheddar Hafod a nionod rhost, cnau Ffrengig wedi'u piclo, tryffl du Cymreig  
Hafod cheddar cheese and roasted onion tart, pickled walnut, Welsh black truffle.

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Syrlwyn Cymreig, boch ych bwysio a hash tatws,  
piwrî nionyn rhost, moronen wedi'i frwysio, saws Bordelaise  
Sirloin of Welsh beef, braised ox cheek and potato hash,  
roast onion puree, braised carrot, Bordelaise sauce

Petrisen rhost, swêd rhost, corbys pancetta, tatws rosti saim hwyaden, saets  
Roasted partridge, roasted swede, pancetta lentils, duck fat potato rosti, sage

Twrci rhost gyda chyfwydydd traddodiadol  
Roasted Turkey with traditional accompaniments

Merfog, blodfresych rhost, duxelles madarch, saws gronynau pupur  
Guilt head bream, roasted cauliflower, chestnut mushroom duxelles, peppercorn sauce

Gnocchi pwmpen rhost, cêl, cnau castan rhost, sbrowts, caws Môn Las, beurre rouge  
Roasted pumpkin gnocchi, kale, roasted chestnuts, sprouts, Môn Las cheese, beurre rouge

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Crème caramel, compote afal, mwyar duon, crwst pwff carameleiddio  
Crème caramel, apple compote, blackberry, caramelized puff pastry

Danteithion siocled, caramel miso banana, namelaka praline, leim  
Chocolate delicé, banana miso caramel, praline namelaka, lime

Pwdin Nadolig Portmeirion, tuille oren, saws brandi  
Portmeirion Christmas pudding, orange tuille, brandy sauce

Mandarins carameledig, siocled gwyn a cremeux llaeth anwedd, pistachio  
Caramelized Mandarins, white chocolate and evaporated milk cremeux, pistachio

Tri chaws artisan Cymreig, siytni, seleri, bisgedi  
Three Welsh artisan cheese, chutney, celery, biscuits

## DAU GWRS £28 FOR TWO COURSES : TRI CHWRS £34 FOR THREE COURSES

**Os oes gennych alergedd neu ofynion dietegol arbennig, dywedwch wrth aelod o staff. If you have a food allergy or special dietary requirement please inform a member of staff.**  
ALERGENAU BWYD: Gofynnir inni nodi'r 14 alergen bwyd canlynol ar daflen ar wahân: Seleri, Grawnfwyd eto glwten, Cramenogion, Wya, Pysgod, Byseidd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Paratoir bwyd mewn cegin lle mae rhai o'r alergenau uchod yn bresennol ond ni ellir cynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhwch wybod inni cyn ichi archebu.  
FOOD ALLERGENS We are required to list the use of the following 14 food allergy items on a separate sheet: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide. Food is prepared in kitchens where the above food allergens are present however our menu descriptions cannot include details of all ingredients. A separate sheet is available with details of food allergens used in each dish, please ask for a copy. If you have a food allergy please make this known to us before ordering.