

MESURAU DIOGELWCH PORTMEIRION

Mae Portmeirion yn cydymffurfio â chanllawiau Llywodraeth Cymru ar gyfer rheoli risg Covid-19. Cynhaliwyd asesiadau risg ar bob agwedd o'r gwaith er mwyn amddiffyn ein cydweithwyr, ein cyflenwyr a'n gwestion. Hyfforddwyd y tîm ar arferion gweithio'n ddiogel a glanweithdra. Rydym yn cynnal gwiriadau tymheredd wrth i gydweithwyr gyrraedd y man gwaith. Rydym wedi dyrannu staff ychwanegol i ganolbwyntio ar lanhau a saniteiddio. Mae niwlwyr gwrth-firaol ar waith i lanweithio ardaloedd cyhoeddus.

Rydym wedi ail-ddylunio'r bwyty i sicrhau cymdeithasu diogel gyda marciau unffordd, sgriniau rhwng byrddau a marciau pellter cymdeithasol yn unol â chanllawiau Llywodraeth Cymru. Rydym wedi sicrhau bod glanweithydd dwylo ar gael y tu allan a'r tu mewn i'r eiddo. Gofynnwn i westeion archebu eu bwrdd ymlaen llaw gan roi manylion cyswllt inni er mwyn cydymffurfio â rheoliadau Llywodraeth Cymru. Wrth archebu bwrdd, dyrennir amseroedd cyrraedd a gadael a gofynnwn ichi gadw at yr amseroedd hynny. Mae'n cymryd llawer mwy o amser i hilio byrddau rhwng gwasanaethau o dan yr amgylchiadau ac mae gennym lai o fyrddau ar gael oherwydd gofynion pellter cymdeithasol.

Byddwn yn gweini bwyd a diod mewn modd diogel ac yn defnyddio bwydlenni tafladwy, fel y gellir eu hailgylchu ar ôl eich ymweliad (neu mae croeso ichi eu cadw). Pan fydd byrddau'n cael eu hilio, newidir y lliain bwrdd rhwng pob gwasanaeth a saniteiddir y cadeiriau. Bydd staff gweini'n golchi eu dwylo bob tro cyn trin llestri, cyllyll a ffyr. O ran gweini gwin, bydd y gwydraid cyntaf yn cael ei dywallt ichi a chithau'n tywallt y gwin wedyn.



ALERGENAU BWYD : Mae rheolau'r UE yn gofyn inni nodi'r 14 alergen bwyd canlynol ar y fwydlen neu ar daflen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Mae'r bwyd yn cael ei baratoi mewn ceginau lle mae rhai o'r alergenau uchod yn bresennol ond ni allwn gynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i aelod o'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhowch wybod inni cyn ichi archebu.

FOOD ALLERGENS : EU regulation require food businesses to list the use of the following 14 food allergy items on menus or 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 all food allergens used in each dish, please ask for a copy if required. If you have a food allergy please make this known to us before ordering.

Gwesty Portmeirion Hotel, Portmeirion, Minffordd, Penrhyndeudraeth LL48 6ER
www.portmeirion.cymru

PORTMEIRION SAFETY MEASURES

Portmeirion has complied with all Welsh Government guidelines for the risk management of Covid-19. We have carried out risk assessments on all aspects of the business, to protect our teams, our suppliers and our guests. Training has been given to staff on safe work practices and sanitising. We conduct temperature checks on arrival for all team members. We have allocated additional members of staff to focus only on ensuring cleaning and sanitising is carried out all day, every day. Anti-viral foggers are in use to sanitize public areas.

We have redesigned our restaurant to ensuring safe socialising by use of one-way markings, screens between tables and marking out socially distant points in line with the latest Welsh Government guidelines. We have made hand sanitiser available outside and within the establishment. We ask guests to book tables in advance and to provide contact details to comply with Welsh Government regulations. When booking a table, arrival and leaving times are allocated. We kindly ask guests to please keep to these times. It takes longer to relay between services under current circumstances and we have fewer tables available due to social distancing requirements.

We will be delivering food and drink to your table in the safest way possible and using disposable menus, so they can be recycled (or you are welcome to take them with you). When tables are re-laid tablecloths are replaced and chairs are sanitised. Serving staff sanitize their hands regularly and wash hands prior to handling any plates, glasses or cutlery. For wine service, the first glass will be poured and guests will then pour for themselves.



BRECWAST BREAKFAST

BRECWAST GWESTY PORTMEIRION

Coffi wedi'i rostio'n lleol (Cafetiere, Late, Cappuccino neu Espresso) neu

Te (Te Brechwast Cymreig, Iarll Llwyd, Camomil, Lemon a Sinsir)

Sudd ffrwythau wedi eu gwasgu (oren, afal, tomato) neu

Sudd llysiau organig (moron, betys)

Bara crasu (brown neu wyn) gyda chyffraith, mêl a menyn Cymreig neu

Croissant neu Pain au Chocolat gyda chyffraith, mêl a menyn Cymreig

Grawnfwydydd (Creision yd, Creision yd cnau crensiog, Weetabix, Alpen, Granola)

logwrt Llaeth y Llan (naturiol neu ffrwythau) gyda mwtrin ffrwythau a hadau cymysg

Salad ffrwythau neu rawnffrwyth pinc

Cawsiau meddal Emmental a Perl Wen, cigoedd cadw Eidalaid a bara Ffrengig crimp

Uwd gyda mêl a hadau pwmpen crasu

Crempogau lemon, llaeth enwyn a hadau pabi gyda llus, surop masarn a crème fraîche

Wyau Benedict neu wyau Florentine

Afocado mâl a wyau buarth lleol wedi'u potsio ar surdoes crasu gyda tsili a choriander

Brechwast llawn Portmeirion (selsig cennin a bara lawr, bacwn, pwdin gwaed, cacen datws ffrio, madarch, tomato, wŷ buarth lleol yn unol a'ch dewis)

Hadog wedi'i gochi wedi'i botsio mewn llefrith gydag wŷ buarth lleol wedi'i botsio

Eog wedi'i gochi gyda wyau buarth lleol wedi'u sgramblo

Ciper Manaw gyda chaprys a beurre noisette persli.

Gwydraid o Siampaen £8.50

Gwydraid o Siampaen a sudd oren ffres £8.50

Gwydraid o Prosecco £6.50

Bwydlen ailgylchadwy un defnydd

THE HOTEL PORTMEIRION BREAKFAST

Locally roasted coffee (Cafetiere, Latte, Cappuccino or Espresso) or

Tea (Welsh Breakfast, Earl Grey, Camomile, Lemon & Ginger)

Pressed fruit juices (orange, apple, tomato) or

Organic vegetable juices (carrot or beetroot)

Toast (brown or white), with jams, honey and Welsh butter or

Croissant or Pain au Chocolat with jams, honey and Welsh butter

Cereals (Corn flakes, Crunchy nut corn flakes, Weetabix, Alpen or Granola)

Llaeth y Llan yogurt (natural or fruit) with a fruit of the forest compote & mixed seeds

Fruit salad with berries and fresh mint or Segmented pink grapefruit

Emmental and Perl Wen soft cheeses with cured Italian meats and crispy baguette

Porridge with honey and toasted pumpkin seeds

Lemon, buttermilk & poppy seed pancakes with blueberry, maple syrup & crème fraîche

Eggs Benedict or Eggs Florentine

Crushed Avocado, poached local free range eggs, toasted sour dough, chilli & coriander

Portmeirion full breakfast (leek & laverbread sausage, bacon, black pudding, homemade hash brown, mushrooms, tomato, local free range egg cooked to your preference)

Milk poached natural smoked haddock with local free range poached egg

Smoked salmon and flocal free range scrambled eggs

Manx kippers with caper and parsley beurre noisette

Glass of Champagne £8.50

Glass of Buck's Fizz £8.50

Glass of Prosecco £6.50

Recyclable single use menu.