



SWPER
DINNER

HOTEL PORTMEIRION DINNER

Starters

Mushroom velouté, roasted corn, pearl barley, pickled chanterelles and watercress
BBQ Welsh lamb rib, black garlic, pickled shallots and mint
Mizu salmon, roasted octopus, yuzu and pink ginger dashi
Quail breast, crispy leg, kohlrabi, katsu curry and coriander
King scallops, crispy oyster, cauliflower, dill and XO butter sauce
Pant-Ysgawn goat's cheese and tomato tart with heritage tomato, olive & pine nut salad
Three ways with Welsh lobster (£3 supplement)
lobster roll, water-melon & lime; lobster thermidor, aioli & fennel; lobster bisque pea & lovage)

Main Courses

Welsh Lamb rump, pulled shoulder, seaweed braised potatoes, leek, wild garlic capers
Aged sirloin of Welsh beef, sticky ox cheek, BBQ celeriac,
crispy beef-fat layered potatoes, Bordelaise sauce
Braised belly pork, tempura king prawns, pack choi, edamame beans and lime
Cod with broccoli & almond puree, confit lemon, pommes soufflées and kipper butter sauce
Fish of the day, samphire, brown shrimp and parley beurre noisette
Cauliflower & Hafod cheese tortellini, king oyster mushroom, roasted romanesco, crispy kale
Twice baked Welsh rarebit souffle, charred little gem lettuce, pea puree, broad beans & tarragon

Side dishes (£4 supplement each)

Hand cut chips
New potatoes with mint butter
Wilted spinach and kale with garlic butter
Roasted carrots with lemon and thyme butter
Charred tenderstem broccoli

Puddings and cheese

Banana souffle, mizu caramel sauce, praline ice cream
Dark chocolate tart, blueberry, lavender and milk chocolate ice cream
Pistachio set custard, raspberries, caramac ice cream
Strawberry and sweet woodruff Eton mess
Dyffryn Mawddach honey cake, meadowsweet iced parfait,
blackberries and buttermilk
Selection of Welsh artisan cheese with biscuits & chutney (£3 supplement)

Locally roasted Heartland coffee or loose leaf tea with petits fours (£4 supplement)

Two courses £42.00. Three courses £50. Recyclable single use menu

SWPER GWESTY PORTMEIRION

Cyrsiau cyntaf

Velouté madarch, corn rhost, haidd perlog, siantrelau picl a berwr y dŵr
Asen oen lleol o'r barbeciw, garlleg du, sialóts picl a mintys
Eog mizu, octopws rhost, dashi yuzu a sinsir pinc
Brest soffliar gyda choes crimp, colrabi, cyri catsw a choriander
Cregyn bylchog mawr, wystrys crimp, blodfresych, dil a saws menyn XO
Tarten caws gafr Pant-Ysgawn gyda salad tomatos, olewydd a chnau pin
Tair ffordd i drin cimwch lleol (£3 yn ychwangeol)

Rholyn cimwch, melon dŵr a leim; cimwch thermidor, aioli a ffenigl; cawl cimwch, pys a lofaets

Prif Gyrsiau

Ffolen oen Cymreig a charpiau o'r ysgwydd, tatws mewn gwymon, cennin, caprau craf
Syrllwyn aeddfed eidion lleol a boch ychen ludiog, seleriac barbeciw,
haenau tatws crimp mewn braster eidion, saws gwin coch Bordelaise

Bol mochyn wedi'i frwysio, corgimychiaid mawr mewn cyteu, pac tsoi, ffa edamame a leim
Penfras gyda mwtrin brocoli ac almwns, confit lemon, pommes soufflées a saws menyn ciper

Pysgodyn y dydd, cynn carw'r môr, beurre noisette berdys brown
Tortellini blodfresych a chaws Hafod, wystryen y coed, romanesco rhost, cêl crimp
Swffle caws pobi, letys galon grych wedi'i ologi, stwns pys, ffa llydan a tharagon

Platiau naill ochr (£4 yn ychwanegol yr un)

Sglodion wedi'u torri â llaw
Tatws newydd gyda menyn mintys
Sbigoglys gwyw gyda chêl â menyn garlleg
Moron rhost gyda menyn lemon a theim
Brocoli coesau brau wedi'i ologi

Pwdinau a chaws

Swffle banana, saws caramel mizu, hufen iâ praline
Tarten siocled du, llus, hufen iâ lafant a llefrith
Cwstard wŷy pistasio, mafon, hufen iâ carmac
Melys gybolfa mefus a briwydd bêr
Cacen mêl Dyffryn Mawddach, parfait rhew Erwain,
mwyar duon a llaeth enwyn

Cawsiau ffermydd Cymru gyda bisgedi a siytini (£3 yn ychwanegol)

Petits fours gyda choffi wedi'i rostio'n lleol neu de dail rhydd (£4 yn ychwanegol)

Dau gwrs £42.00. Tri chwrs £50. Bwydlen ailgylchadwy un defnydd yn unig

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 gadw bwrdd ymlaen llaw a rhoi manylion cyswllt inni gydymffurfio 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 mewn modd diogel ac yn defnyddio bwydlenni tafladwy, fel y gellir eu hailgylchu ar ôl eich ymweliad (croeso ichi eu cadw). Pan fydd byrddau'n cael eu hilio, newidir y lliain bwrdd a saniteiddir y cadeiriau.

Bydd ein staff gweini yn golchi dwylo yn gyson yn hytrach na gwisgo menig. Gall menig fod yn addas o ran arfer hylendid da, ond ni ddylid eu hystyried yn ddewis gwell na threfn drylwyr o olchi dwylo. Mae COVID-19 yn gallu heintio menig tafladwy yn ogystal â chroen dwylo.

O ran gweini gwin, bydd y gwydraid cyntaf yn cael ei dywallt ichi a chithau'n tywallt y gwin wedyn.

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.

Our serving staff wash their hands regularly rather than wearing gloves. Gloves can be an aide to good hygiene they are not considered a substitute for a thorough regime of hand washing. COVID-19 can contaminate disposable gloves as easily as it can get onto people's hands.

For wine service, the first glass will be poured and guests will then pour for themselves.

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.



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www.portmeirion.cymru

