

MESURAU DIOGELWCH PORTMEIRION

PORTMEIRION SAFETY MEASURES

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 fyrdau 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 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.



Gwesty Portmeirion Hotel, Portmeirion, Minffordd, Penrhyndeudraeth LL48 6ER

www.portmeirion.cymru



SWPER

DINNER

Cyrsiau cyntaf | First courses

Cawl nionod gwynion gyda chroen tatws crimp
White onion soup with crispy potato skin

Cregyn bylchog mawr, blodfresych, saws menyn XO, blagur sbriws
King scallops, cauliflower, XO butter sauce, spruce tips

Gravadlax cynnes, betys mwg, crème fraîche marchruddygl, oren
Warm salmon gravadlax, smoked beetroot, horseradish crème fraîche, orange

Asen oen barbiciw, brwyniaid, bricyll, mintys
BBQ lamb rib, anchovies, apricot, mint

Brest sguthan, coes confit, salsify carameleiddio, picl mwyar duon, pistachio
Wood pigeon breast, leg confit, caramelised salsify, pickled blackberries, pistachio

Madarch boled bwytadwy, conffit nionod, tarten Cheddar Hafod
gydag india corn rhost, madarch melyn picl, berwr y dŵr
Cep mushroom, confit onion & Hafod Cheddar tart
with roasted corn, pickled chanterelles, watercress

Prif gyrsiau | Main courses

Syrlwyn aeddfed eidion Cymreig, boch ych gludiog, seleriac barbeciw,
tatws crimp haenau braster eidion, saws bordelaise
Aged sirloin of Welsh beef, sticky ox cheek, BBQ celeriac,
crispy beef fat layered potatoes, bordelaise sauce

Lwyn cig carw, ragu o'r glun, pannas rhost, sudd eirin ysgaw
Venison loin, haunch ragu, roasted parsnip, elder-berry jus

Cyw iâr rhost gyda menyn a pherlysiâu, moron brwysio, cnau cyll, tarragon
Butter and herb roasted chicken, braised carrot, cob nuts, tarragon

Pysgodyn y dydd, buree noisette o gaprau craf a chregin gleision, perlysiâu'r glannau
Fish of the day, wild garlic capers & mussels buree noisette, sea herbs

Draenog y môr gwyllt, cafiar wylys deifio,
tatws wedi'i brwysio efo olewydd du a fanila, saws cnau coco
Wild seabass, torched aubergine caviar,
black olive and vanilla braised potatoes, coconut sauce

Agnotlli caws pobi, garnais Waldorf, saws menyn Port
Welsh rarebit agnotelli, Waldorf garnish, Port butter sauce

Pwmpen rost, ffacbys lemon a them, ffeta, pupurau coch rhost, pesto cêl
Roasted squash, lemon and thyme chickpeas, feta, roasted red peppers, kale pesto

Pwdinau a chaws | Puddings and cheese

Pwdin taffi gludiog, miso caramel, hufen iâ banana
Sticky toffee pudding, miso caramel, banana ice cream

Delice siocled, granadila, cnau coco, yuzu
Chocolate delice, passionfruit, coconut, yuzu

Tarten driog, oren, hufen dail ffigys
Treacle tart, orange, fig leaf custard

Swffle mwyar duon, sorbet mêl Dyffryn Mawddach a llaeth enwyn
Blackberry soufflé, Dyffryn Mawddach honey and buttermilk sorbet

Cwstard wŷ Pistachio, mafon, raspberrys, hufen ia caramac
Pistachio set custard, raspberries, caramac ice cream

Cawsiau ffermydd Cymru gyda bisgedi'r gegin a siytni
Welsh artisan cheese with kitchen biscuits and chutney

Petits fours gyda choffi wedi'i rostio'n lleol neu de dail rhydd (£4 yn ychwanegol)
Locally roasted Heartland coffee or loose leaf tea with petits fours (£4 supplement)

Two courses £42.00. Three courses £50.00
Dau gwrs £42.00. Tri chwrs £50.00