



AMSER TE
TEA TIME

TE PRYNHAWN GWESTY PORTMEIRION

Brechdanau Amser Te

Eog wedi'i gochi efo caws hufen cennin syfi £9.00

Ham gamon a mwstard grawn Cymreig £9.00

Wyau buarth lleol a nionod dodwy £8.00

Perl Wen, berwr y gerddi, nionod coch £9.00

Dwy sgon gartre, plaen a ffrwythau, cyffraith, hufen tolch £7.00

Detholiad o deisennau y dydd £9.00

Bara brith, menyn fferm Tŷ Tanglwyst £5.00

Gwydraid o Jeio Prosecco di Valdobbiadene Brut NV (125ml) £6.50

Bellini (125ml) £8.50

Siampaen (125ml) £8.50

Te Pnawn Portmeirion £25.00

Detholiad o frechdanau

Sgon gartre, cyffraith, hufen tolch

Bara brith, menyn fferm Tŷ Tanglwyst

Detholiad o deisennau y dydd

Pot o de o'ch dewis o'n detholiad o de

(du, gwyn, gwyrdd neu Wlong) neu de perlysiâu neu ffrwythau

Te Byrlymus £30.00

fel uchod, gyda gwydraid o Jeio Prosecco di Valdobbiadene Brut

Te Siampaen £31.00

fel uchod, gyda gwydraid o Siampaen Palmer & Co Brut Reserve

Bwydlen ailgylchadwy un defnydd

THE HOTEL PORTMEIRION AFTERNOON TEA

Tea Time Sandwiches

Smoked Salmon & chive cream cheese £9.00

Gammon ham & Welsh grain mustard £9.00

Free range local egg with spring onion £8.00

Perl Wen soft Welsh cheese, rocket & red onion £9.00

Two home made scones, plain and fruit, jam, clotted cream £7.00

Selection of cakes & fancies of the day £9.00

Bara brith, Tŷ Tanglwyst butter £5.00

Jeio Prosecco di Valdobbiadene Brut NV (125ml) £6.50

Bellini (125ml) £8.50

Champagne (125ml) £8.50

Portmeirion Afternoon Tea £25.00

A selection of sandwiches

Freshly baked scone served with jam and clotted cream

Bara brith with Tŷ Tanglwyst butter

Selection of cakes & fancies of the day

Served with a pot of your choice of our selected range of teas
(black, white, green or Oolong) or herbal teas and infusions

Sparkling Tea £30.00

as above, served with a glass of Jeio Prosecco di Valdobbiadene Brut

Champagne Tea £31.00

as above, with a glass of Palmer & Co Brut Reserve Champagne

Recyclable single use menu

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 ffyrc. O ran gweini gwin, bydd y gwydraid cyntaf yn cael ei ddywallt 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. 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.

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 rhwch 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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