

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.



CASTELL DEUDRAETH
01766 772400

BWYDLEN NADOLIG FESTIVE MENU



CASTELL
DEUDRAETH

BWYDLEN NADOLIG CASTELL DEUDRAETH

Cinio tri chwrs £30.00 y pen gan gynnwys mynediad i'r pentref
Three course lunch £30 including admission to Portmeirion

CASTELL DEUDRAETH FESTIVE MENU

BARA - BREAD

Bara o fecws y Castell gyda menyn chwip Cymreig
Kitchen's freshly baked bread, whipped Welsh butter 4.00

I DDECHRAU - STARTERS

Eog cadw betys, crème fraîche marchruddygl, betys picl, afal
Beetroot cured salmon, horseradish crème fraîche, pickled beetroot, apple

lâr gini, terîn pistasio a bricyll, jam chorizo, torth sglein brag a mêl
Guineafowl, pistachio & apricot terrine, chorizo jam, malt & honey glazed loaf

Cawl blodfresych a nionyn gwynion, beignet caws pobi
Cauliflower and white onion soup, Welsh rarebit beignet

Burrata sglein mêl, salad Waldorf, lofaets
Honey glazed burrata, Waldorf salad, lovage

PRIF GYRSIAU - MAIN COURSES

Twrci rhost gyda'r cyfwydydd traddodiadol (tatws rhost, selsig mewn bacwn, stwffin, panas, moron, bresych coch, sbrowts)
Roast turkey with traditional accompaniments (roast potato, pigs-in-blanket, stuffing, parsnip, carrot, red cabbage, Brussel sprouts)

Lwyn porc mewn pancetta, pannas rhost, gellyg, cacen datws a phwddin gwaed, saets
Pork tenderloin wrapped in pancetta, roasted parsnip, pear, black pudding and potato croquets, sage

Prif gyrsiau / Main courses....

Merfog eurben, gnocchi betys, brocoli coes brau, saws menyn miso ac oren
Gilt head bream, beetroot gnocchi, tender stem broccoli, miso & orange butter sauce

Cacenni cennin a chaws Caerffili, bresych hispi golosg, dresin gribiche
Leek & Caerphilly cheese croquettes, charred hispi cabbage, gribiche dressing

NAILL OCHR - SIDES

Sglodion Koffman, mayonnaise tryffl, parmesan
Koffmans fries truffle mayonnaise, parmesan 5.00

Llysiau'r Tymor (panas, moron, bresych coch, sbrowts)
Festive vegetables (parsnip, carrot, red cabbage, Brussel sprouts) 5.00

Letys galon grych, dresin Cesar
Little gem lettuce, Caesar dressing 4.00

I ORFFEN - TO FINISH

Pwddin Nadolig y Castell, menyn melys brandi
Castell Deudraeth Christmas pudding, brandy sauce

Tarten driog gynnes, hufen iâ Penderyn
Warm treacle tart, Penderyn whisky ice cream

Parfait siocled gwyn a nougatine, siocled du, cremoux cnau cyll
White chocolate & nougatine parfait, dark chocolate, hazelnut cremoux

Pwddin taffi gludiog, menyn caramel oren, hufen iâ fanila Tahiti
Sticky toffee pudding, orange butter-scotch, Tahitian vanilla ice cream

Detholiad cawsiau lleol hefo grawnwin, siytni cartref a chracers
Selection of Welsh cheeses with grapes, homemade chutney, crackers 4.00

TE NEU GOFFI - TEA OR COFFI

Coffi Hartland wedi'i rostio'n lleol neu de o'ch dewis gyda mins pei
Local roasted Hartland coffee or your choice of teas with mince pie 4.00