

#### 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, Byseidd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Syllffwr 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.

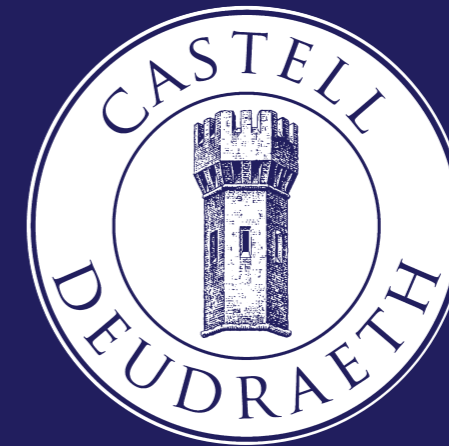
Food is prepared in kitchens where the above food allergens are present however our menu descriptions cannot include details of all ingredients. A separate sheet is available with details of all food allergens used in each dish, please ask for a copy if required.

If you have a food allergy please make this known to us before ordering.



CASTELL DEUDRAETH

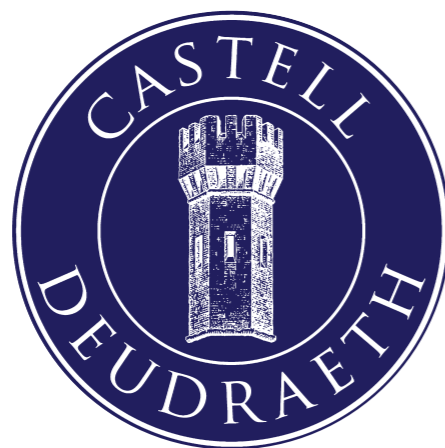
01766 772400



## AMSER CINIO LUNCH MENU

DAU GWRS £28.00  
TRI CHWRS £34.00

GYDA MYNEDIAD AM DDIM  
AR ÔL CINIO I  
BENTREF PORTMEIRION



TWO COURSES £28.00  
THREE COURSES £34.00

WITH COMPLIMENTARY  
AFTERNOON ENTRY  
TO PORTMEIRION

Cawl y dydd  
Soup of the day

Terîn confit coes hwyaden gyda mwtrin eirin a briwsion bresion crasu  
Confit duck leg terrine with plum puree and crispy croutons

Timbal eog wedi'i gochi, iogwrt dil, berwr y dŵr  
Timbale of smoked salmon with dill yoghurt and watercress

Salad merllys gyda chaws Parma a saws balsamic  
Salad of asparagus with parmesan and balsamic

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Brest cyw iâr gyda sibols a thatws pancetta gyda saws pys a tharagon  
Breast of chicken with spring onion and pancetta potato with pea and tarragon sauce

Cig oen lleol, pasdai lysau a bresych, gyda thatws stwnsh neu datws newydd  
Minted Welsh lamb, vegetable pie, cabbage with mash or new potatoes

Hadog mewn cyteu a sglodion gyda lemon, saws tartar a phys gerddi  
Battered haddock with chips, lemon, tartare sauce and garden peas

Tarten brocoli ac almwns, sbigoglys, moron, saws cennin syfi  
Broccoli and almond tart, spinach, carrot and a chive sauce

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Tarten geirios 'bakewell', crème anglaise, mwtrin ceirios duon  
Cherry bakewell tart, crème anglaise, black cherry puree

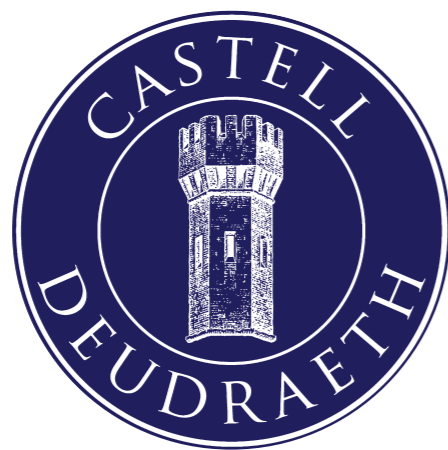
Cacen gaws pob, stiw ffrwythau, ceulfwyd mefus, sorbê  
Baked cheesecake, fruit compote, strawberry jelly, sorbet

Parfait siocled gwyn a chnau cyll, bisgeden fêl, saws siocled  
White chocolate and hazelnut parfait, honey tuille and chocolate sauce

Plataid o gawsiau ffermydd cymru gyda bisgedi a siytni  
A platter of welsh farmhouse cheeses, biscuits and chutney

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BENTREF PORTMEIRION



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WITH COMPLIMENTARY  
AFTERNOON ENTRY  
TO PORTMEIRION

Cawl y dydd  
Soup of the day

Silod mân crimp gyda lemon a saws tartar  
Crispy breaded whitebait, lemon, tartare sauce

Salad betys a chaws glas gyda dresin cnau pîn a brenhinllys  
Salad of beetroot and blue cheese with a pine nut and basil dressing

Salad cyw iâr mwg a sibols, olew mêl a mwstard grawn  
Salad of smoked chicken and spring onion with honey and grain mustard oil

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Bol porc gyda stwnsh afalau a saets, bresych, moron, hufen brandi  
Pork belly with apple and sage mash, cabbage, carrots, brandy cream

Cig eidion lleol wedi'i frysio, tatws mâl perlysiâu, a saws gwin coch  
Braised Welsh beef with herb crushed potatoes, and a red wine sauce

Ffiledau hyrddyn coch wedi'u grilio, tatws rhost, saws ffenigl a phupurau coch  
Grilled fillets of red mullet, roasted new potatoes, fennel and red pepper salsa

Tarten fadarch a nionyod, sbigoglys, merllys, a saws blas soya  
Wild mushroom and onion tart, spinach, asparagus, soya scented sauce

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Panna Cotta mafon gyda meringue a siocled gwyn hufennog  
Whipped raspberry panna cotta with meringue and white chocolate creamaux

Pwdin bara menyn bricyll, gyda hufen tolch ac aeron  
Apricot glazed bread and butter pudding with clotted cream and berries

Tarten siocled caramel gyda hufen iâ diliau mêl  
Chocolate caramel tart with honeycomb ice cream

Plataid o gawsiau ffermydd cymru gyda bisgedi a siytni  
A platter of welsh farmhouse cheeses, biscuits and chutney