



BWYTY • RESTAURANT • BAR

Tabl d'hôte

Bwydlen Gyda'r Nos

I Ddechrau

Cawl Llysiau Tymhorol gyda Bara Gwledig a Menyn (II)(dg*)

♦♦♦

Salad Melon a Parma Ham (dg)

Prif Gwrs

Brest Cyw Iâr gyda Saws Llus, Tatws Parmentier a Llysiau (dg)

♦♦♦

Tarten Cheddar Cymreig gyda Chennin a Theim wedi ei weini gyda Thatws Parmentier a Llysiau Cymysg (II) (dg)

Pwdinau

Detholiad o Hufen Ia Lleol Môn ar Lwy

♦♦♦

Ffrwythau Tymhorol wedi ei weini mewn Basged Brandi gyda Sorbet Lemwn (gf)

Te, Coffi a Mints i orffen

(II) llysieuol

(dg) Diffyg Glwten

(dg*) Addasiad Diffyg Glwten ar gael (Archebion cynt yn unig)



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Table d'hôte Dinner Menu

Starter

Seasonal Vegetable Soup served with Rustic Bread and Butter (v) (gf*)



Melon and Parma Ham Salad (gf)

Mains

Breast of Chicken with a Blueberry Sauce, Parmentier Potatoes and a Vegetable Bundle (gf)



Welsh Cheddar, Leek and Thyme Tart served with Parmentier Potatoes and a Vegetable Medley (v) (gf)

Desserts

Local Mon ar Lwy Ice Cream Selection



Seasonal Fruit served in a Brandy Snap Basket with Lemon Sorbet (gf)

Tea, Coffee & Mints to finish

(v) Vegetarian

(gf) Gluten Free

(gf*) Gluten Free adaptation available on request (advanced orders only)