

# Bryn Eisteddfod

Bwydlen Nadolig



Christmas Menu

**GWLEDD 5 CWRS £22.50**

Gwin cynnes neu sieri ac ambell ganapé  
o flaen y tân cyn ciniawa

Cawl tatws a chennin  
gyda rôl bara a menyn hallt o Gymru

Corgimychiaid mewn saws Marie Rose ar  
wely o letus gyda bara brown Llanaelhaearn

Paté iau cyw iâr a brandy, tôtst a chatwad

Cig eidion a 'Yorkshire pudding'

Twrci, Jaci Sochs a stwffin  
cig mochyn cartref

Eog a'i groen wedi'i grasu â choriander a leim

'Wellington' madarch, llugaeron,  
cnau cyll a chaws brie

*Yr uchod wedi eu gweini gyda thatws wedi eu  
berwi, tatws rhost, sgewyll Brwsel a dewis o  
lysiau'r tymor.*

Melysbybolfa dan gawod o goulis  
Nadoligaidd a hufen

Cacen gaws blas mins pei a  
Bailey's gan Cwmni Melys

Pwdin 'Dolig traddodiadol a saws Brandy

Amrywiol gawsiau

Tea neu goffi a mins pei bychan bach

**£22.50 5 COURSE FEAST**

Mulled wine or sherry and pre-meal canapés  
in front of the open fire

Leek and potato soup served with  
bread roll and salted Welsh butter

Prawn cocktail on a bed of lettuce, chef's own  
Marie Rose sauce and local brown bread

Chicken liver and brandy paté, toast and chutney

Beef with Yorkshire pudding

Turkey, pigs in blankets and  
homemade sausagemeat stuffing

Lime and corriander crusted salmon

Mushroom, cranberry, hazelnut  
and brie Wellington

*The above served with boiled potatoes, roast  
potatoes, sprouts and fresh seasonal mixed  
vegetables*

Eton Mess drizzled in a festive coulis  
with cream

Mince pie and Bailey's cheesecake  
by Cwmni Melys

Traditional Christmas Pudding, brandy sauce

Selection of cheeses

Tea or coffee served with a mini mince pie