

AMSER CINIO

I ddechrau

Cawl cennin a thatws gyda thost caws pob

Cacennau cranc gyda dip tsili melys

Pâté iau hwyaden gyda siytnei Orchard Vale a thost

Prif gwrs

Rac cig oen Cymreig gyda chrwst garlleg a pherlysiâu a jus cyrens cochion a rhosmari

Selsig porc a chennin, caserol menyn ffa gyda phwdin gwaed a thatws stwnsh cennin syfi

Tarten Asbaragws gyda chaws Caerffili a Pherlas a them (LI)

Pwdin

Crymbl rhiwbob gyda chwstard

Proffiterolau gyda saws siocled

Caws Cymreig Blaenafon wedi'i wneud â llaw gyda siytnei cartref lleol a bisgedi

DINNER TIME

SAMPLE MENU

Starter

Leek and potato soup with Welsh rarebit toasts

Crab cakes with a sweet chilli dip

Duck liver pate with Orchard Vale chutney and toast

Main

Welsh rack of lamb with a garlic herb crust, red currant and rosemary jus

Pork and leek sausage, butterbean casserole with black pudding and chive mash

Asparagus with Caerphilly and Perlas cheese and thyme tartlet (V)

Dessert

Rhubarb crumble with custard

Profiteroles with chocolate sauce

Blaenafon handmade Welsh cheese served with homemade local chutneys and biscuits