

Amser Cinio

I ddechrau

Parseli Eog Wedi'i Gochi

Pate Afu Hwytaden Cymreig gyda Thost Tiger Bay

Cawl Cennin a Thatws (LI)

Prif gwrs

Rac Cig Oen mewn Crwst Perlysiuol gyda Garlleg Rhost a Sudd Rhosmari

Luingine Cranc Sir Gâr gyda Fflacs Chilli, Hufen a Phersli

Tarte Tatin Cacen Winwns Y Fenni (LI)

Pwdin

Crymbl Rhiwbob gyda Chwstard Cymreig Cartref

Profiterols gyda Saws Siocled a Hufen Trwchus Carron Lodge

Caws Cenarth gyda Bisgedi

Dinner Time

Starter

Smoked Salmon Parcels

Welsh Duck Liver Pate with Tiger Bay Toast

Leek & Potato Soup (V)

Main

Valley Rack Of Lamb in a Herb Crust served with a Roasted Garlic and Rosemary Jus

Carmarthenshire Crab Luingine with Chilli Flakes, Cream and Parsley

Y Fenni Onion Cake Tarte Tatin (V)

Dessert

Rhubarb Crumble with Home made Welsh Custard

Profiteroles with Chocolate Sauce and Carron Lodge Clotted Cream

'Caws Cenarth' Cheese with Biscuits