

Amser Cinio

I ddechrau

Cawl Pys a Choesgyn Ham

Cebab Cig Oen Cymreig gyda Bara Naan

Madarch Gwyllt Garleg Wedi'u Ffrïo gyda Saws Gwin Gwyn, Hufen a Pherqli (LI)

Prif gwrs

Crwper Cig Oen Cymreig gyda Sudd Rhosmari a Gwin Coch a Llysiâu Rhost

Ffiled o Benfras gyda Chrwst Cig Moch a Chaws gyda Saws Menyn Bara Lawr

Merllys gyda Pherl Wen, Perl Las a Tharten Teim (LI)

Pwdin

Tarten Afal Taffy gyda Hufen Iâ Marios

Cacen Cyffug Siocled Gynnes gyda Hufen Trwchus Carron Lodge

Caws Cenarth gyda Bisgedi

Dinner Time

Starter

Pea and Ham Hock Soup

Welsh Lamb Kebab with Naan Bread

Pan Fried Garlic Wild Mushrooms with a White Wine, Cream and Parsley Sauce (V)

Main

Welsh Lamb Rump served with a Red Wine Rosemary Jus and roasted Vegetables

Fillet of Cod Topped with a Rarebit and Bacon Crust served with a Laverbread Butter Sauce

Asparagus with a Perlwen Perlas and Thyme Tartlett (V)

Dessert

Taffy Apple Pie with Marios Ice Cream

Warm Chocolate Fudge Cake with Carron Lodge Clotted Cream

'Caws Cenarth' Cheese with Biscuits