

AWST

**BWYDLEN SAMPL**  
**SAMPLE MENU**

**I ddechrau, To start**

- Carpaccio cig eidion duon Cymreig, gyda naddion caws gafr Caws-y-Graig, blodau capanau cornicyll a dresin lemon a chaprys.
- Carpaccio of Welsh black beef served with shavings of Caws-y-Graig goat's cheese, nasturtium flowers and a lemon and caper dressing.

**Prif Gwrs, Main Course**

- Hyrddyn coch wedi ei goginio yn y popty a'i weini gyda risoto pesto, tomatos wedi eu rhostio ar y gangen, a chourgette o'r gril golosg.
- Oven baked red mullet served with pesto risotto, oven roasted vine tomatoes and char grilled courgette

**Pwdin, Dessert**

- Mousse siocled wedi ei weini gyda hufen melys fanila a mwyar logan.
- Chocolate mousse served with chantilly cream and fresh loganberries

**Caws/Cheese**

**Te/Coffi, Tea/Coffee**

- Petit fours