

# Cinio Nadolig yn "Caffi Gwynant" Christmas Lunch

(Pob dydd Mercher yn Mis Rhagfyr / Every Wednesday in December)

**Ffon / Phone: 01766 890855**

## Dechreufwyd / Starters

Roasted Parsnip & Sweet Potato Soup with Crispy Herb Croutons

Fig & Goat Cheese Parcels with Balsamic Syrup & Dressed Salad Leaves

Prawn Cocktail with Lime Aioli & Local Seeded Cob

Smooth Duck & Orange Pate with Homemade Fruit Chutney, and Granary Toast

## Prif Gwrs / Mains

Traditional Roast Turkey with all the Trimmings

Cranberry Glazed Salmon with Grilled Asparagus

Roasted Butternut Squash, Chestnut & Spinach Tart with Ricotta & Sage Sauce

(all main meals are served with Roast Potatoes, Honey Roasted Parsnips and Seasonal Vegetables)

## Pwdin / Desserts

Traditional Christmas Pudding with Brandy Sauce

Homemade Berry & Mulled Wine Jelly with Welsh Maid Vanilla Ice Cream

Homemade Stem Ginger & Treacle Tart with Fresh Cream

Caffi Gwynant Christmas Mess: Juicy Cranberries, Roasted Chestnuts and Meringue Pieces Combined with Thick Whipped Fresh Cream

**2 Gwrs / 2 Courses £12.95**

**3 Cwrs / 3 Courses (includes Coffee & Mince Pie) £14.95**



# “CAFFI GWYNANT”

## Bwydlen Parti Nadolig / Christmas Party Menu

(ar gael gyda'r nos yn unig, lleiafswm 15 o bobl / available evenings only, min 15 people)

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### Dechreufwyd / Starters

Roasted Red Pepper & Butternut Squash Soup with Crispy Croutons & Fresh Bread Roll

Homemade Black Pepper, Lemon and Smoked Mackerel Pate with Pitta Toast

Homemade Confit Duck Spring Roll with Plum & Star Anaise Chutney

Caramelised Fig, Prosciutto & Perl Las Salad with Balsamic Syrup

### Prif Gwrs / Mains

Traditional Roast Turkey, Goose Fat Roast Potatoes, Chipolata wrapped in Bacon, Chestnut & Apricot Stuffing and Homemade Gravy

Blood Orange Marmalade Glazed Ham with Nut Crust, served with Buttered Savoy Cabbage

Venison, Port & Chestnut Casserole

Grilled Fillet of Sea Bass with Parsnip Puree, Roasted Garlic and Nantmor Shitake Mushroom Sauce

Cranberry & Goat Cheese Tartlet with Honey Glazed Root Vegetables

(all main meals are served with Roast Potatoes, Roast Parsnips and Seasonal Vegetables)

### Pwdin / Desserts

Traditional Christmas Pudding with Brandy Sauce

Homemade Chocolate Brownie & Boozy Cherry Trifle

Homemade Eggnog Cheesecake with Rum Sauce

Homemade Sticky Toffee Pavlova with Toasted Pecan Nuts

**2 Gwrs / 2 Courses £20.00**

**3 Cwrs / 3 Courses £22.50**

