

# Bwydlen Nadolig y Copa 2013

Ginger spiced butternut squash and carrot soup  
Twice baked goat's cheese soufflé with balsamic and honey dressing  
Anglesey smoked duck breast mulled wine sliced pear and rocket  
Watermelon and herb roasted beetroot with orange and walnut salad  
Chefs Sticky pork spare ribs and hoisin sauce

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Welsh free range turkey crown with all the trimmings  
Hand rolled gnocchi with mushrooms, spinach and mascarpone  
Salmon and leek filo, pea puree and chive butter sauce  
Rich venison stew with roasted shallots, puff pastry top and celeriac mash

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Christmas pudding with clotted cream  
Panetone bread and butter pudding with vanilla ice cream  
Fresh cream profiteroles in chocolate sauce & candied orange peel  
Luscious lemon sorbet with shortbread  
Selection of Welsh cheeses with chutney and oatcakes

3 Cwrs £25

Coffi a siocled ar gael £2.75