



## Nanhoron Arms Hotel - CHRISTMAS MENU 2019



3 course £22.50

2 course £19.95

Chicken liver parfait infused with chilli, sage and orange, toasted thyme brioche and onion marmalade  
✓ Roasted butternut squash and sweet potato velouté, toasted seeds, curry oil and freshly baked bread  
✓ Trio of cantaloupe, honeydew and watermelon with red berries and blackcurrant sorbet  
Sautéed woodland mushrooms and smoky pancetta, with garlic, fresh cream and ground black pepper  
✓ Welsh cheese and baby leek tartlet, wild rocket pesto and sweet balsamic glaze  
Beetroot cured smoked salmon, served warm, wild rocket, anchovies and lemon vinaigrette

**(£3 supplement pp)**

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Traditional Roast Turkey, apricot and walnut stuffing, pigs in blankets and light turkey jus  
Twice cooked braised beef, horseradish mash, port and redcurrant jus  
Roast tenderloin of pork wrapped in Parma ham, caramelized apple puree creamy peppercorn sauce  
Pan roasted salmon, white bean cassoulet and shellfish ragout  
Honey roasted Half Duck with smoky bacon and pui lentil jus

**(£3 supplement pp)**

Braised minted shoulder of lamb, with baby leek muffin, redcurrant and rosemary jus **(£3 supplement pp)**

✓ Wild Mushroom & Spinach Pancake in a cheddar cheese sauce

*\*All the above is served with roast potatoes, creamed potatoes and fresh seasonal vegetables\**

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Matured Christmas pudding steeped with welsh whisky, white chocolate, rum and vanilla sauce  
Homemade orange and mandarin meringue pie, clotted cream and lemon curd ice cream  
Neapolitan of chocolate mousse, vanilla cream and tipsy cherries  
Red berry pavlova, with frozen raspberry sherbet and cinder toffee pieces  
Warm Chocolate Brownie served with fresh cream or vanilla ice cream

Coffee and mince pies





## BWYDLEN NADOLIG 2019 – Gwesty Nanhoron Arms



3 cwrs £22.50

2 cwrs £19.95

Parfait iau cyw iâr wedi'i drwytho â tsili, saets ac oren, brioche teim wedi'i dostio a marmaled nionyn

✓ Cawl Pwmpen cnau menyn wedi rostio a taten melys, hadau wedi'u tostio, olew cyri a bara wedi'i bobi yn ffres

✓ Triawd o Felon gydag aeron coch a sorbet cyrens duon

Madarch coetir gyda pancetta myglyd, garlleg, hufen ffres a phupur du

✓ Tartlet caws Cymreig a chennin, pesto roced gwyllt a gwydredd balsamig melys

Eog cynnes wedi'i fygu gyda betys, a'i weini â roced wyllt, brwyniaid a vinnaigrette lemwn (**£3 ychwanegol**)

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Twrci Rhost Traddodiadol, stwffin bricyll a chnau Ffrengig, moch mewn blancedi a jus twrci ysgafn

Cig eidion wedi'i frwysio, wedi weini gyda stwnsh marchruddygl a jus cyrens coch

Rhost tendloin o borc wedi'i lapio mewn ham parma, piwrî afal wedi'i garamelieiddio ac saws pupur hufennog

Eog wedi'i rostio, casét ffa gwyn a ragout pysgod cregyn

Hanner Hwyaaden wedi'i rostio â mêl gyda bacwn myglyd a jus pui lentil (**£3 ychwanegol**)

Ysgwydd cig oen mintys gyda myffin cennin, a sawsv cyrens coch a rhosmari (**£3 ychwanegol**)

✓ Crempog Madarch Gwyllt a Sbigoglys mewn saws caws

*(Mae'r uchod i gyd yn cael ei weini gyda thatws rhost, tatws hufennog a llysiau tymhorol ffres )*

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Pwdin Nadolig cartref wedi'i orchuddio â wisgi Cymraeg, siocled gwyn a saws fanila a rum

Pei meringue oren a mandarin gyda hufen tolch a hufen iâ lemwn

Neopolitan o mousse siocled, hufen fanila a cheirios awgrymog

Pavlova aeron coch, gyda sorbet mafon a darnau taffi lindys

Brownie Siocled Cynnes wedi'i weini â hufen ffres neu hufen iâ fanila

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Coffi a mins pei

