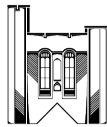


Cynigir potel am  
ddim o Prosecco neu  
botel fawr o Belvoir  
Elderflower i bob bwrdd  
o 4 neu fwy a archebir  
cyn 30 Mehefin 2019



T E R A S

Complimentary bottle  
of Prosecco or large  
bottle of Belvoir  
Elderflower presse  
offered for all table of 4  
or more guests booked  
before 30th  
June 2019

# GRADDIO GRADUATION

## CWRS CYNTAF

Cawl y dydd gyda thorth fach gartref  
(Figan, DG ar gael)

Pâté hwyaden ac oren gyda siytni cwrw Cymreig,  
bara cartref (DG ar gael)

Timbale o salad afocado a chorgimychiaid mawr  
gyda dresin tomato a gwin port (DG)

Triawd o felon, salsa pîn-afal  
a coulis pomgranad (Figan, DG)

## PRIF GWRS

Cyw iâr mewn saws hufennog gyda madarch gwyllt a  
garleg a reis basmati gwyllt a chig mochyn crensiog

Merfog y môr wedi ei ffrio gyda risotto asbaragws,  
saws mwstard a tharragon, stwnsh  
pys ac amaranth coch (DG)

Tarten domatos a betys gyda salad gwyrdd (Figan)

Rafioli pwmpen rost a chaws gafr Cymreig cartref  
gyda pesto a chaws parmesan llysieuol (LI)

## PWDIN

Parfait lemwn a granadila  
gyda bisgedi oren (Figan)

Panna cotta siocled gwyn  
gyda compôte mafon (DG)

Tiramisu cartref gyda hufen iâ pistachio

Dewis o gawsiau Cymreig a chawsiau o'r cyfandir  
gyda siytni Cymreig, bisgedi a grawnwin

## STARTERS

Soup of the day with homemade mini loaf  
(vegan, GF available)

Duck and orange paté with Welsh ale chutney,  
homemade bread (GF available)

Avocado and king prawn salad timbale with a  
tomato and port infused dressing (GF)

Trio of melon, pineapple salsa  
and pomegranate coulis (Vegan, GF)

## MAIN COURSE

Supreme of chicken, creamy wild mushroom and garlic sauce  
with wild basmati rice, topped with crispy bacon

Pan seared Sea bream with fresh asparagus risotto, mustard  
and tarragon sauce, pea purée, red amaranth (GF)

Sun blushed tomato and beetroot tarte tartin  
with Summer green salad (Vegan)

Homemade roast squash and Welsh goats cheese ravioli  
with pesto and vegetarian parmesan (V)

## DESSERT

Lemon and passion fruit parfait  
with orange biscuit tuile (Vegan)

White chocolate panna cotta  
with raspberry compote (GF)

Homemade Tiramisu with pistachio ice cream

Selection of Welsh and continental cheeses  
served with biscuits, grapes & Welsh chutney

2 gwrs / courses £15.95

3 chwrs / courses £18.95

I archebu / Bookings: 01248 388686 | [teras@bangor.ac.uk](mailto:teras@bangor.ac.uk)