

Cynigir potel am
ddim o Prosecco neu
botel fawr o Belvoir
Elderflower i bob bwrdd
o 4 neu fwy a archebir
cyn 30 Mehefin 2018



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 2018

GRADDIO GRADUATION

2018

C W R S C Y N T A F

Cawl tatws melys rhostr gyda thorth fach gartref a menyn
Cymreig (Fegan, DG ar gael)

Pâté iau cyw iâr gyda siytni afal a saffrwm wedi ei
weni gyda bara cartref a menyn Cymreig

Salad corgimychiaid mawr mewn tsili a nwdls gyda
phinafal a roced (DG)

Melon a ffrwyth ciwi ffres gyda coulis mint a mango
(Fegan, DG)

P R I F G W R S

Cyw iâr gyda ragu pupur coch melys ac aubergine, wedi ei
weni gyda reis basmati gwylt (DG)

Tagliatelle, mozzarella, tomatoes, olives, cymysg a roced
wedi'i sgeintio â sglein balsamig (LL, Fegan ar gael)

Lwyn penfras ar risotto lemon, gyda parmesan a dail
roced ar ei ben (DG)

Byrgyr cartref pwmpen cnau menyn a betys gyda thafelli
tatws sbeislyd a salad y cogyd (Fegan)

P W D I N

Melysgybolfa wedi'i sgeintio â Grand Marnier a coulis
mango (LL)

Cacen gaws llus a siocled gwyn gyda hufen iâ
fanila Môn ar Lwy

Pwdin ffrwythau haf gyda hufen Chantilly blas lemon (DG)

Dewis o gawsiau o Gymru, Prydain a'r cyfandir gyda
bisgedi, seleri, grawnwin a siytni cwrw Cymreig

S T A R T E R S

Roast sweet potato soup served with homemade mini loaf
and Welsh butter (Vegan, GF available)

Chicken liver pâté with apple and saffron chutney served
with homemade bread and Welsh butter

Chilli king prawn noodle salad served with pineapple
and rocket (GF)

Duo of melon, fresh kiwi fruit served with mint and mango
coulis (Vegan, GF)

M A I N C O U R S E

Supreme of chicken with sweet red pepper and aubergine
ragu, served with wild basmati rice (GF)

Tagliatelle, mozzarella, cherry tomato, mixed olives and
rocket drizzled with balsamic glaze (V, Vegan available)

Pan seared loin of cod served on a lemon risotto topped with
parmesan and rocket leaves (GF)

Homemade roasted squash and beetroot burger served with
hand cut spicy wedges and chef's salad (Vegan)

D E S S E R T

Eton mess drizzled with Grand Marnier and mango coulis (V)

Blueberry and white chocolate cheesecake with Môn ar Lwy
vanilla ice cream

Summer fruit pudding with lemon curd Chantilly cream (GF)

Selection of Welsh, British and continental cheese served
with biscuits, celery, grapes and Welsh ale chutney

2 gwrs / courses £15.95

3 chwrs / courses £18.95

I archebu / Bookings: 01248 388686 | teras@bangor.ac.uk