

# Tafarn Sinc

## *I ddechrau*

*Madarch Garlleg Cartref a Thafell o Arlleg  
Paté Mecryll wedi'i Gochi a'i orchuddio â daif  
Cawl Llaysiau Cartref, Bara a Thwlpyn o Fenyn*

## *Prif Gwrs*

*Twrci Sir Benfro, Stwffin a Charthenni cig moch  
Eidion Cymreig a Phwddin Swydd Efrog  
Ffiled Eog ynghyd â Saws Corgimwch hufennog  
Madarch, Llugaeron a Brie mewn Crwstyn Hir  
Bydd dewis o lysiau tymhorol yn cael ei gweini*

*gyda'ch prif gwrs*

## *Pwddin*

*Pwddin Nadolig wedi'i weini â saws brandi  
Gateau Proffiterole Siocled  
Proffiterole hufen Gwyddelig  
Cacen caws Aeron Coch & Gin  
Corn Pinwydd Nadolig*

**3 Cwrs £23.95**

*Coffi a mins pei*

## *Starters*

*Homemade Garlic Mushrooms with Garlic Slice  
Smoked Mackerel Paté garnished with Leaves  
Homemade Vegetable Soup with Roll & Butter*

## *Main Course*

*Pembrokeshire Turkey with Stuffing & Pig in blankets  
Welsh Beef & Yorkshire Pudding  
Salmon Fillet with a creamy Prawn Sauce  
Mushroom, Cranberry & Brie Wellington  
Selection of seasonal vegetables will accompany*

*your main course*

## *Pudding*

*Christmas Pudding served with Brandy Sauce  
Chocolate Profiterole Gateau  
Irish Cream Profiteroles  
Red Berry & Gin Cheesecake  
Christmas Pine Cones*

**3 Course £23.95**

*Coffee and mince pie*

