



Archebu / Bookings

01970 832 555
croeso@yblac.co.uk

Bydd pob archeb yn cael ei thrin fel archeb dros dro hyd nes bydd manylion yr archeb a blaendal o £10 y person wedi ei dderbyn, ni rhoddir ad-daliad.

Petai'n rhaid gohirio'r parti oherwydd tywydd gwael, byddwn yn cynnig dyddiadau eraill i chi.

*Gwybodaeth am alergedd ar gael.
Rhowch wybod am unrhyw anghenion dietegol.

All reservations will be treated as provisional until the booking details and a non-refundable deposit of £10 per person have been received.

If you have to postpone your booking due to adverse weather conditions, we will offer you alternative dates.

***Allergy information available on request.
Please inform us of any dietary requirements**

yblac.co.uk

Tal-y-bont, Aberystwyth, SY24 5ER



Bwydlen Dolig

I DDECHRAU

Cawl Panas, Blodfresych a Sbeis
crème fraîche lemon, bara (ll)

Dathliad o Bysgod
roulade eog wedi'i fygu / cacen bysgod a chyri / bruschetta parfait macrell

Parfait Cyw Iâr, Brandi ac Afal
marmalêd nionyn coch, afal y ledi binc, crostini

Salad Gellyg, Datys a Chnau Ffrengig
dail salad a dresîn Perl Las (ll)

Prosecco 200ml (atodiad o £2)

I DDILYN

Brest Twrci Sir Benfro gyda Stwffin Cnau Castan, Bacwn a Llugaeron
gyda'r trimins traddodiadol

Cig Eidion wedi'i frwysio a Gwin Coch
stwnsh a Halen Môn wedi'i fygu, greffi nionyn coch

Daube o Facwn gyda Marmalêd a Clementine Stici
stwnsh bacwn a cennin, saws bara a nionyn

Tagine Bwyd y Môr
cous cous lemon a dil, almon wedi'i dostio, pitta

Weli Betys, Sgwas a Pesto Cêl
stwnsh a chreision tatws melys, greffi llysieuol (feg)

GWEINIR Y PRIF BRYDAU UCHOD GYDA LLYSIAU TYMHOROL

I ORFFEN

Triawd o Bwdinau
Tarte au citron / Mws siocled Belg a charamel / Melysgybolfa mwyar y gaeaf

Pwdin Nadolig a Chwstard Calvados

Treiff Banoffi - Dulce de leche, Rwm Barti Ddu, Siocled Belg

Cacen Gaws Aeron Coch gyda Sorbet Clementine

Triawd o Gawsiau o Gymru (atodiad o £2)
Perl Wen / Caws Eryri 'Bouncing Berry' / Perl Las

DAU GWRS £18.95 TRI CHWRS £23.95

DISGOWNT O 10% AR WIN I WESTEION YN MYNYCHU PARTI DOLIG, I'W ARCHEBU O FLAEN LLAW

Festive Menu

TO START

Spiced Parsnip and Cauliflower Soup
lemon crème fraîche, bread (v)

Celebration of Fish
smoked salmon roulade / curried fishcake bite / mackerel parfait bruschetta

Chicken Liver, Brandy and Apple Parfait
red onion marmalade, pink lady apple, crostini

Pear, Date and Walnut Salad
salad leaves and Perl Las dressing (v)

Prosecco 200ml (£2 supplement)

TO FOLLOW

Pembrokeshire Turkey Breast with Chestnut, Bacon and Cranberry Stuffing
with traditional accompaniments

Red Wine Braised Welsh Beef
smoked Halen Môn sea salt mash, caramelised onion gravy

Sticky Marmalade and Clementine Glazed Bacon Daube
bacon and leek mash, bread and onion sauce

Seafood Tagine
lemon and dill cous cous, toasted flaked almonds, pitta

Beetroot, Squash and Kale Pesto Wellington
sweet potato mash, carrot crisps and vegetable gravy (vg)

ALL MAINS ABOVE SERVED WITH FESTIVE VEGETABLES

TO FINISH

Trio of Desserts
Tarte au citron / Belgium chocolate & caramel mousse / Winter berry Eaton mess

Christmas Pudding with Calvados Custard

Banoffee Trifle - Dulce de leche, Barti Ddu Rum, Belgian chocolate

Red Berry Cheesecake with Clementine Sorbet

Trio of Welsh Cheese (£2 supplement)
Perl Wen / Snowdonia Bouncing Berry / Perl Las

TWO COURSES £18.95 THREE COURSES £23.95

10% DISCOUNT ON PRE-ORDERED WINE FOR GUESTS ATTENDING A CHRISTMAS PARTY