



Curried parsnip, leek and apple soup (v)
chive crème fraîche, sourdough

Smoked salmon carpaccio
beetroot, pickled radish, orange, horseradish cream, foccacia chards

Grilled goats cheese and pecan (v)
apple, chicory, cranberry dressing, crostini

Chicken liver, tequila and cranberry paté
salad, christmas chutney, toast

Prosecco 20cl (+£2 supp.)



Roast turkey
with traditional accompaniments

Braised feather steak
rosemary mash, caramelised red onion gravy, yorkshire pudding

Seafood chowder
soft boiled free-range egg, fresh bread

Confit duck leg
honey and orange sauce, roasted baby potatoes, kale

Parsnip, cranberry and chestnut cake (v)
cranberry and port sauce, roasted potatoes, vegetable and sage gravy

all mains above served with festive vegetables



Trio of chocolate
chocolate caramel tart / double chocolate profiterole / rocky road

Traditional christmas pudding
apricot, clementine crème anglaise

Cranberry and limoncello semifreddo
forest fruit compoté

Apple, pear & blackberry compoté
honeycomb ice cream

Trio of Welsh cheese (+£2 supp.)

TWO COURSES £18.95 THREE COURSES £22.95

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

BOOKINGS: 01970 832 555 croeso@yblac.co.uk

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

* ALLERGY INFORMATION AVAILABLE ON REQUEST. Please inform us of any dietary requirements.

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Cawl panas cyri, cennin ac afal (ll)
crème fraîche cennin syfi, bara surdoes

Carpaccio eog wedi'i fygu
bety, radis wedi'w piclo, oren, hufen rhuddygl, foccacia

Caws gafr wedi'i grilio a chnau pecan (ll)
afal, sicori, dresîn llugaeron, crostini

Paté afu cyw iâr, tequila a llugaeron
salad, siytni nadolig, tost

Prosecco 20cl (+£2 atodiad)



Twrci rhost
gyda'r trimins traddodiadol

Stecen bluen wedi'i brwysio
tatws stwnsh rhosmari, grefi nionyn coch wedi'i garamelieiddio, pwdin efrog

Chowder bwyd y môr
wy maes wedi'i ferwi'n ysgafn, bara ffres

Confit coes hwyaden
saws mêl ac oren, tatws rhost bychan, cêl

Cacfen panas, llugaeron a chnau castan (ll)
saws llugaeron a port, tatws rhost, grefi llysiau a saets

gweinir y prif brydau uchod gyda llysiau tymhorol



Triawd o bwddinau
tarten siocled a charamel / profiterole siocled dwbl / 'rocky road'

Pwdin nadolig traddodiadol
bricyll, cwstard ysgafn clementine

Semifreddo llugaeron a limoncello
compot ffrwythau'r goedwig

Compot afal, gellyg a mwyar
hufen iâ dilliau mêl

Triawd o gawsiau Cymreig (+£2 atodiad)

DAU GWRS £18.95 TRI CWRS £22.95

★ DISGOWNT O 10% AR WIN Y Tŷ A PROSECCO I WESTEION YN MYNYCHU PARTI DOLIG I'W ARCHEBU O FLAEN LLAW ★

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Mae angen blaendal o £10 y person. Bydd pob archeb yn cael ei thrin fel archeb dros dro hyd nes bydd manylion yr archeb a blaendal wedi eu derbyn (ni roddir ad-daliad).

* GWYBODAETH AM ALERGEDD AR GAEL. Rhowch wybod am unrhyw anghenion dietegol.

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