



**HARBOURMASTER**  
ABERAERON



# BWYDLEN PARTÏON NADOLIG 2018

## CHRISTMAS PARTY MENU 2018

£25 Cinio / Lunch

£32 Swper / Dinner

Blasyn gyda bara cartref  
Appetiser with home baked bread

Cawl tato melys a sinsir  
Sweet potato and ginger soup

Pâté gwlad Ffrengig, cornichon, surdoes  
French country pâté, cornichons, sourdough

Eog wedi'i gochi mewn betys, afal, seleriach, rhuddygl poeth  
Beetroot cured salmon, apple, celeriac, horseradish

Thermidor corgimwch a ffenigl  
Prawn and fennel thermidor

Ravioli sgwash, saets, parmesan, menyn cnau barfog  
Squash, sage and parmesan ravioli, hazelnut butter

Cinio twrci rhost Cymreig traddodiadol  
Traditional roast Welsh turkey dinner

Coes las Cymreig cig Eidion wedi goginio'n araf, tato mât pancetta, bresych coch brwysiedig  
Slow roast shin of Welsh beef, pancetta mash, braised red cabbage

Ffiled morlas, artisiog Jeriwsalem rhost, bresych savoy, menyn berdys  
Fillet of pollock, roasted Jerusalem artichoke, savoy cabbage, shrimp butter

Coes hwyaden confit, dauphinois, sgwash, gorfetys a pwdin gwaed  
Confit duck leg, dauphinois, squash, chard and black pudding

Blodfresych rhost, crymbl Perl Las, gellyg wedi'u piclo, sbinais  
Roast cauliflower, Perl Las crumble, pickled pear, spinach

Cacen gaws wedi caramelleiddio, bricyll sbeis, crème fraîche  
Caramelised cheesecake, spiced apricot, crème fraîche

Pot cookie bara sinsir a chnau barfog, hufen iâ fanila  
Gingerbread and hazelnut cookie pot, vanilla ice cream

Parfait fanila, clementin golosg, meringue tostedig  
Vanilla parfait, charred clementine, toasted meringue

Pwdin dolig, saws brandi  
Christmas pudding, brandy sauce

Mousse siocled tywyll, bisged nib cocoa  
Dark chocolate mousse, cocoa nib biscuit

Plis ffoniwch neu ebostiwch er mwyn sicrhau lle. Partïon o 6 neu mwy yn unig Llun i Gwener.

Please phone or email to book. For parties of 6 or more only Monday to Friday.

info@harbour-master.com 01545 570 755



# NADOLIG 2018 CHRISTMAS

## TELERAU BWCIO - BOOKING CONDITIONS

### Talu ernes

Mae angen talu ernes o £10 y pen er mwyn sicrhau lle - erbyn Hydref 31 ar yr hwyra'.

Yna bydd angen talu'r gweddill erbyn Tachwedd 16.

Ar ôl y dyddiad hynny mae'n ddrwg 'da ni ond ni fydd modd derbyn ad-daliad os bydd angen canslo.

### Archebu dewisiadau

Byddwn yn dymuno derbyn eich dewis erbyn Tachwedd 16.

### Alergedd

Rhowch wybod i ni pan yn gwneud eich dewisiadau bwyd os oes anghenion deiet arbennig gyda unigolion yn eich grwp.

### Eira

Petai angen gohirio'r parti oherwydd eira bydd croeso i chi ail drefnu dyddiad arall cyfleus i chi.

### Cyswllt

Cysylltwch â ni os am drafod manylion.

### Deposit payments

A deposit of £10 per person needs to be paid to secure a booking - by October 31 at the latest

The rest of the payment will be due by November 16.

We regret that the payment will not be refundable in the event of cancellation.

### Pre-ordering choices

We would like to receive your choices by November 16.

### Allergens

Please ensure to inform us of any special dietary requirements within your group when making your menu choices.

### Snow

If you will need to postpone your booking due to snow, we will help you reschedule.

### Contact

Contact us if you would like to discuss details.

Emma Powell / Ffion Walker  
info@harbour-master.com 01545 570755

