



Christmas at Y Sgwar – Party menu

Broccoli & Per las soup, toasted walnut bread (vegan option available)

Pork & chorizo Scotch egg, endive nest, cranberry jam

Duck & orange pate, toasted sourdough, plum chutney

Smoked haddock & Salmon fishcakes, watercress, horseradish creme fraiche, pickled beets & baby onions

Baked onion tart tatin, goats cheese & dill mousse (vegan option available)



Roast turkey, sage & pork stuffing, roast & creamed potatoes, roasted seasonal veg, chipolata & festive gravy

Oven roasted Cornfed chicken, parmesan mash, pea & leek veloute, roasted orange & thyme carrots, parsnip crisps

Pork tenderloin ballotine wrapped in parma ham, stuffed with apple and sage mousse, potato rosti cake, savoy cabbage & cider jus

Braised featherblade of beef, horseradish dauphinois, smoked bacon & pea fricasse, rich redwine & port jus

Pulled shoulder of Roast lamb, bubble & squeak, honey roasted parsnips, braised red cabbage, rich jus

Parmesan crusted fillet of hake, ratatouille, saute potatoes with rosemary, crispy leeks

Pan fried Potato Gnocchi tossed with caramelised roasted butternut squash, toasted walnut & melted goats cheese (vegan option available)



Christmas Pudding with Brandy sauce

Sticky Toffee and stemmed Ginger pudding, sticky toffee sauce, vanilla icecream

Baileys cheesecake with Rum & Raisin ice-cream, salted caramel sauce & grated chocolate

Creme Brulee lightly flavoured with orange essence, chocolate shard & a sprinkle of cinnamon dust

Montgomery Cheddar, savoury biscuits, cranberry relish, grapes & celery

2 course 38 3 course 43

Our full allergen guide is available, please ask
All items on the menu can be adapted to gluten free
10% automatic gratuity is added for tables of 8 or more





Nadolig yn Y Sgwar – Bwydlen parti

Cawl brocoli a chaws Per Las, bara cnau Ffrengig wedi'w dostio (opsiwn fegan ar gael)

Wy Scotch porc a chorizo, nyth endif, jam plwm

Pâté hwyaden ac oren, bara surdoes wedi'w dostio, siytni eirin

Cacennau pysgod hadog a eog, berwr y dŵr, crème fraîche marchruddygl, betys wedi'u piclo a nionod babi

Tarte Tatin nionyn, mousse caws gafr a dil (opsiwn fegan ar gael)



Twrci rhost, stwffin porc a saets, tatws rhost a thatws piwrî hufennog, llysiau tymhorol rhost, selsig chipolata a greffi Nadoligaidd

Cyw iâr wedi'i fagu ar ŷd a'i rostio, tatws stwnsh gyda parmesan, saws llyfn pys a chennin, moron rhost thomenni oren a theim, creision pannas

Porc wedi'i lapio mewn ham parma, wedi'i stwffio â mousse afal a saets, cacen 'rosti' tatws, bresych savoy a saws seidr

Featherblade cig eidion wedi'i goginio'n araf, tatws 'dauphinois' gyda marchruddygl, fricasée pys a bacwn, saws cyfoethog gwin coch a phort

Ysgwydd o gig oen rhost wedi'i tynnu, 'bubble and squeak', pannas rhost â mêl, bresych coch wedi'i goginio'n araf, saws cyfoethog

Ffiled hake gyda haen o parmesan, ratatouille, tatws wedi'u ffrio gyda rhosmari, cennin creisionllyd

Gnocchi tatws wedi'u ffrio mewn padell, wedi'u cymysgu â butternut squash chameleiddio, cnau Ffrengig wedi'u tostio a chaws gafr (opsiwn fegan ar gael)



Pwdin Nadolig gyda saws brandi

Pwdin toffi gludiog a sinsir, saws toffi gludiog, hufen iâ fanila

Cacen gaws Baileys gyda hufen iâ rwm a rhesins, saws caramel hallt a siocled wedi'i gratio

Crème brûlée gydag awgrym o flas oren, darn o siocled ac ychydig o bowdr sinamon ar ei ben

Caws Cheddar Montgomery, bisgedi sawrus, relish llugaeron, grawnwin a seleri

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