



## Y Bryn Sample Specials

### Starters

Menai Mussels with Jaspels Cider sauce and fresh local breads

Ham Hock Terrine with homemade Piccalilli and rosemary crispbreads

Bryn Scotch Egg using local lamb mince, with spicy brown sauce

Snowdonia Souffle – twice baked souffle with Snowdonia Bomber Cheese (Vegetarian)

### Mains

Welsh Lamb Rump, Curly Kale, Baby Carrots, Dauphinoise Potato, Redcurrant and Welsh Mead Gravy

Belly Pork with Fondant Potato, Heritage Carrots, Apple sauce and Crackling

Welsh Beef Ribeye Steak with Hand cut chips and Penderyn Whisky and Black Pepper Sauce

Snowdonia Cheese and Leek Crumble Tart with Green salad and Welsh new potatoes (Vegetarian)

### Puddings

Bara Brith Bread and Butter Pudding with Welsh Honeycomb Ice cream

Lemon Posset with Aberfraw Shortbread biscuit

Pwydin Eva with Custard

Welsh Amber Pudding with Welsh Honeycomb Ice cream