

CONFERENCE AND EVENTS



HOT BUFFET SELECTION

2 courses £16.00 ex vat | £19.20 inc vat

Please choose in advance 1 main dish from either meat or fish plus vegetarian option and 1 pudding (An extra choice will incur an additional 20% charge).

MAIN COURSE

Butternut squash, chickpea and vegetable balti curry, pilaf rice, naan bread, mint raita (v)

Baked spinach and ricotta cannelloni, cherry tomato ragout, glazed with mozzarella, garlic bread slices, jacket potato halves and mixed salad (v)

Welsh beef Bourguignon, roasted garlic potatoes and seasonal vegetables (df)

Welsh lamb tagine with almond, lemon and coriander couscous, seasonal vegetables (df)*

Poached salmon fillet, pink shrimp sauce, buttered new potatoes and garden peas*

Pork medallions, Welsh Orchard Gold cider and mustard cream sauce, caramelised apples, boulangère potatoes and roasted vegetables*

Sauté fillet of chicken, button mushrooms and cream tarragon sauce, hasselback potatoes and seasonal vegetables*

Creamy chicken tikka masala sauce, basmati rice, garlic coriander naan bread, mango chutney*

DESSERTS

Warm pear and almond frangipane tart with vanilla ice-cream

Lemon tart and fruit coulis

Chocolate and Baileys cheesecake and fresh cream

Raspberry panacotta with almond shortbread biscuits

Welsh cheeses, grapes, chutney and biscuits (**£1 supplement**)

Strawberry Pavlova and fruit coulis*

df = dairy free

v = vegetarian

vg = vegan

* - Could be adapted for customers who require gluten free meals.

All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place in respect of Allergen awareness. **IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.** Our menu descriptions do not include all ingredients. Full allergen information is available on request.

EMAIL: RESERVATIONS@BANGOR.AC.UK

TEL: 01248 382558

DEWIS O BRYDAU BWFFE

2 gwrs £16.00 heb TAW | £19.20 gyda TAW

Dewiswch 1 brif bryd ymlaen llaw o blith dewisiadau cig neu bysgod gydag un dewis llysieuol ac 1 pwdin os gwelwch yn dda (Os byddwch yn dewis rhywbeth ychwanegol, codir 20% yn ychwanegol).

PRIF GYRSIAU

Cyri balti pwmpen cnau menyn, pys bach a llysiau, reis pilaff, raita mint, bara naan (**lll**)

Cannelloni sbigoglys a ricotta pob mewn ragout tomatoes melys, wedi'i sgeintio â chaws mozzarella a'i weini â thafelli bara garleg, haneri tatws drwy'u crwyn a salad cymysg (**lll**)

Bourguignon cig eidion Cymreig, tatws rhostr gyda garleg a llysiau tymhorol (**dll**)

Tagine cig oen Cymreig gydag alawn, couscous lemon a coriander, llysiau tymhorol (**dll**)*

Ffiled eog wedi'i photsio mewn saws berdys pinc, tatws newydd mewn menyn, phys gleision*

Medaliynau porc mewn seidr Welsh Orchard Gold a saws hufen mwstard, afalau wedi'u carameleiddio, tatws boulangère a llysiau wedi'u rhostrio*

Ffiled sauté cyw iâr, madarch botwm, saws hufen tarragon, tatws hasselback, llysiau tymhorol*

Darnau o cyw iâr, saws tikka massala hufennog, reis basmati, bara naan garleg a choriander, siytni mango*

DESSERTS

Tarten frangipane gellyg ac almon gynnes gyda hufen ia fanila

Tarten lemwn gyda coulis ffrwythau

Cacen gaws siocled a Baileys gyda hufen ffres

Panacotta mafon gyda bisgedi teisen frau almon

Cawsiau Cymreig, grawnwin, siytni a bisgedi (**£1 yn ychwanegol**)

Paflofa fefus gyda coulis ffrwythau*

dll = di llaeth

lll = llysieuol

f = figan

* - Gellid ei addasu ar gyfer cwsmer sydd angen prydau heb glwten

Mae'r holl fwyd yn cael ei baratoi yn ein cegin lle mae cnau, glwten ac alergenau eraill yn bresennol. Mae prosesau a hyfforddiant yn eu lle mewn perthynas ag ymwybyddiaeth alergenau. **OS OES GENNYCH ALERGEDD BWYD RHOWCH WYBOD I NI CYN ARCHEBU.** Nid yw'r disgrifiadau ar y fwydlen yn cynnwys yr holl gynhwysion. Mae gwybodaeth lawn am alergenau ar gael ar gais.