



Caffi'r Oriel

*Bwydlen Priodas
Wedding Menu*

CANAPES £8.50 y pen/per head (eithrio TAW/excluding VAT)

Dewiswch 4 o'r canlynol / Choose 4 of the following

Tartled Gaws / Welsh Rarebit Tartlet

Tartled Caws Gafr / Goats Cheese Tartlets

Vol au vents Madarch Garleg / Garlic Mushroom Vol au vents

Paté Cyw Iar a Oren ar Dôst Cynnes
Chicken and Orange Paté Served on Warm Toast

Ham Parma gyda Thomatos Bruschetta wedi eu torri /
Parma ham with chopped Tomato Bruschetta

Eog Mwg Lleol gyda Caws Hufennog a Chennin Syfi
Local Smoked Salmon served with Cream Cheese and Chives



Bwffe Brecwast Priodas yn dechrau o £37.00 y pen
Wedding Breakfast Buffet Starts at £37.00 per head

BWYDLEN BWFFE / BUFFET MENU

Ochr Orau'r Forddwyd o Gig Eidion Cymreig Lleol
Local Welsh Topside of Beef

Coes Oen Cymreig wedi Rhostio / Hot Roast Leg of Welsh Lamb

Eog Lleol Ffres wedi goferwi / Fresh Poached Local Salmon

Ham Cartref wedi ei Rostio â Mêl / Home Baked Honey Roast Ham

Cyfrwy o Dwrci wedi ei Rostio / Roast Saddle of Turkey

Eog Mwg Cymreig / Welsh Smoked Salmon

BWYDLEN BWFFE / BUFFET MENU

Dewiswch 2 o'r canlynol / Choose 2 of the following:

Teisen Bysgod 'Thai' neu Eog / Thai or Salmon Fish Cakes

Quiches' Cig a Llysieuol / Meat and Vegetarian Quiches'

Tarten Fadarch / Mushroom Tart

'Roulade' Eog a Chaws Hufennog
Salmon and Cream Cheese Roulade

Coesau Cyw Iâr Tsieineaidd
Chinese Style Chicken Drum Sticks

Madarch Garlleg / Garlic Mushrooms

'Kebabs' Cyw Iâr / Chicken Kebabs



Bwyd Cartref gyda chynnyrch lleol pan fo'n bosib
Everything is Homemade and we use local produce where possible

BWYDLEN BWFFE / BUFFET MENU

Salad Cartref / Homemade Salads

Tatws Newydd Cynnes gyda Menyn a Pherlyisiau Ffres
Warm New Potatoes with a Butter Glaze and Fresh Herbs

Salad Cymysg Groegaidd / Greek Mixed Salad

Salad Gwyrdd Cymysg / Green Mixed Salad

Salad Reis Madarch a Phys / Mushroom and Pea Rice Salad

Dysgl Reis Tomato, Pupur Nionyn a Chorn Melys /
Tomato, Pepper, Onion and Sweetcorn Rice Dish

Salad 'Cous Cous' / Cous Cous Salad

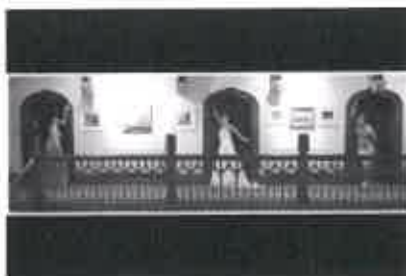
Pasta gyda Tuna Mayo ac Wy /
Pasta Salad with Tuna Mayo and Egg

Salad Pasta gyda Bacwn wedi'i fyggu, Cnau Pinwydd a Thomatos
wedi'i sychu

Pasta Salad with Smoky Bacon, Pine Nuts and Sundried Tomatoes

Pasta gyda Thomatos a Basil Ffres
Pasta with Tomatoes and Fresh Basil

Salad Pasta Cynnes / Warm Pasta Salad



**BWYDLEN BWFFE – PWDIN / BUFFET MENU -
DESSERTS**

Dewiswch 2 o'r canlynol / Choose 2 of the following

Teisen Gaws Gartref / Homemade Cheesecake

'Roulade gyda Mafon / Roulade with Raspberries

*Cacan gaws Siocled Gwyn a Mafon /
White Chocolate and Raspberry Cheesecake*

Salad Ffrwythau Ffres / Fresh Fruit Salad

Tarten Lemwn Gartref / Homeade Lemon Tart

Tiramisu gyda Hufen Ffres / Tiramisu with Fresh Cream

*Dewis o gawsiau Cymreig / A selection of Welsh Cheeses
(£3.50 ychwanegol / extra)*



BWYDLEN 3 CHWRS / 3 COURSE MENU

Dechrau o £45.00 y pen / From £45.00 per head (eithrio TAW / excluding VAT)

I DDECHRAU / STARTERS

Cawl Cartref gyda bara ffres
Homemade Soup served with a fresh bread roll

Teisen bysgod 'Thai' ar wely o salad a Saws Tsili
Thai Fish Cake on a bed of dressed salad and Chilli Sauce

Macrell Mwg Pen Llyn a Phaté Caws Hufenog gyda thost cynnes
Smoked Llyn Mackerel and Cream Cheese Paté served with warm toast

Coctel Gorgimwch gyda Saws 'Marie Rose' a thost cynnes
Prawn Cocktail served with Marie Rose Sauce and warm toast



PRIF GWRS / MAIN COURSE

Cig Eidion Lleol gyda 'Yorkshire pudding' a Grefi
Local Roast Beef with Yorkshire pudding and Gravy

Coes Oen Cymreig wedi'i rostio gyda rhosmari a garlleg
Roast Leg of Welsh Lamb with Rosemary and Garlic

Twrci wedi ei stwffio gyda saets a selsig
Turkey with Homemade Sausage meat and Sage Stuffing

Porc Cymreig wedi'i Rostio gyda Stwffin Afal a Saets
Welsh Roast Pork with Apple and Sage Stuffing



Salmon Cymreig wedi'i botsio a'i weini gyda Saws Berw Dwr
Poached Welsh Salmon served with a Watercress Sauce

Wellington Cennin a Chnau Castan gyda Saws Cennin /
Leek and Chestnut Wellington with Leek Sauce

Gweinir gyda llysiau lleol tymhorol a thatws / All served with local seasonal
vegetables and potatoes

PWDIN / SWEETS

Pwdin Taffi / Sticky Toffee Pudding

Roulade Mafon a Chneuen Farfog /
Raspberry and Hazelnut Roulade

Teisen Gaws Gartref Siocled Gwyn a Mafon
Homemade White Chocolate and Raspberry Cheese Cake

Crwubl Afal a Chwstard/Hufen / Apple Crumble with Custard/Cream

Tarten Lemwn Gartref
Homemade Lemon Tart

Dewis o Gawsiau Cymreig
A selection of Welsh Cheeses

Gweinir Te neu Goffi gyda'r Deisen Briodas
Tea or Coffee is served with the Wedding Cake



CAFFI'R ORIEL

Os dewiswch 4 Salad, bydd 'dips' amrywiol, siytnis a dresin, colslo a bara ffres yn gynwysedig.

If you please choose 4 of the salads, also included are a selection of dips, chutneys and dressings, coleslaw and fresh bread rolls.

Bwydlen plant ar gael am £15.50 y pen.

Children's menus are available at £15.50 per head.

Mae rhestr gwinoedd a siampnen ar gael. Archebwch mewn da bryd os gwelwch yn dda.

A wine and champagne list is available. Please order well in advance. Prices are subject to change.

I bartïon llai na 40 o bobl bydd cymhorthdal i'w ychwanegu. Dibynna'r swm ar yr amser o'r flwyddyn. Bydd côst ychwanegol am briodasau yn ystod gwyliau ysgol. Nid yw'r prisiau yn cynnwys TAW.

For parties of less than 40 people a subsidy fee will apply.

The level of subsidy is dependent on the time of year.

An extra fee will be charged for weddings booked within school holidays.

All prices exclude VAT.

Am fwy o wybodaeth, cysylltwch os gwelwch yn dda gyda Jaquie Williams, Rheolwraig Arlwyo: 01758 740763 - jackie@oriel.org.uk

If you require any further information please contact Jackie Williams: 01758 740763 or jackie@oriel.org.uk

*Caffi'r Oriol
Oriol Plas Glyn y Weddw
Llanbedrog
Pwllheli
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