



Please choose one option of each course by ticking the box provided.

AFTERNOON TEA

Saturday 3pm

GALA DINNER

Starters

Roasted pepper and sweet potato soup

Ham hock terrine, with toasted ciabatta and tomato chutney

Steamed 'Swansea fish' salmon, with an asparagus and hollandaise

Mains

Roasted loin of cod with spring onion mashed potato and a white wine and watercress sauce

Slow roasted daube of beef with roasted baby veg and a port wine jus

Roasted breast of chicken, with cranberry and brie stuffing. Wrapped in smoked bacon and a white wine sauce

Beetroot, thyme and roasted fennel tarts. Sautéed wild mushroom and courgettes and a tomato sauce

Desserts

Strawberry and chocolate cheesecake

Sticky toffee pudding and mario's vanilla ice cream

Hazelnut and raspberry crème brulee

Fruit Salad

Fair-trade tea and coffee

Please note any special dietary requirements: _____

Name: _____ Years at Trinity/University: _____

Address: _____

Telephone number: _____ E-mail address: _____



Dewiswch un opsiwn o bob cwrs drwy dicio'r blwch os gwelwch yn dda.

TE PRYNHAWN

Sadwrn 3yp

CINIO MAWREDDOG

Cwrs Cyntaf

Cawl pupur rhost
a thatws melys

Terŷn coesgyn ham,
gyda ciabatta wedi'i
dostio a siytni tomato

Eog 'Pysgod Abertawe'
wedi'i stemio, gyda saws
asbaragws a hollandaise

Prif Gwrs

Lwyn penfras rhost
gyda thatws stwnsh â
shibwns a saws gwin
gwyn a berwr y dŵr

Daube o gig eidion
wedi'i rostio'n araf,
gyda llysiau bach
rhost a saws port

Brest cyw iâr wedi'i
rostio, gyda stwffin
llugaeron a brie, wedi'i
lapio mewn bacwn mwg
a saws gwin gwyn

Tarten betys, teim a
ffenigl rhost, gyda
madarch gwyllt sauté a
courgettes a saws tomato

Pwddin

Cacen gaws
mefus a siocled

Pwddin taffi gludiog
a hufen iâ fanila Mario

Crème brulee cnau
cyll a mafon

Salad ffrwythau

Te a choffi Masnach Deg

Nodwch unrhyw anghenion dietegol arbennig: _____

Enw: _____ Blynyddoedd yn y Brifysgol: _____

Cyfeiriad: _____

Rhif ffôn: _____ Cyfeiriad e-bost: _____