



Croeso i'r Bachgen Ddu

**Un o dafarndai hynaf Cymru.
One of the oldest inns in Wales**

**Arweinir tîm y gegin gan Marius, cogydd profiadol sydd â sgiliau uchel.
Gwerthfawrogir unrhyw adborth am eich profiad yma.**

Archebwch wrth y bar, neu os yn yr ystafell fwyta, bydd aelod o staff yn cymryd eich archeb. Gofalwch eich bod yn gwirio'ch derbynneb ar ôl archebu.

Cymerwn alergeddau o ddifri. Paratown y rhan fwyaf o'n greffi gyda blawd maranta. Os oes ganddoch gwestiynau, gofynnwch wrth unrhyw aelod o staff a fydd yn hapus i wirio efo'r cogyddion.

Bras bwysau cyn coginio yw'r holl bwysau a nodir.

Caiff pob pryd ei goginio'n ffres a gall fod oedi o 30 munud neu'n hwy ar adegau prsyur.

Mae'r rhan fwyaf o'n cigoedd a physgod yn cael eu cyflenwi gan Bob Jones (Cigydd, Caernarfon) a Bay Seafoods (Pysgod, Caergybi). Daw ein ffrwythau a llysiau oddi wrth Four Seasons (Sir Fôn). Gellir olrhain gweddill y cynnyrch i gyd.

Caiff grwpiau eu cyflwyno ag un bil i'w dalu. Ni allwn dderbyn taliadau unigol gan aelodau unrhyw grwp.

**Our Kitchen Team is led by Marius a highly skilled and experienced chef.
Any feedback on your experience with us is appreciated.**

**Please order at the counter, or if in the dining room a member of staff will take your order.
Please take care to check your receipt after ordering.**

Allergies are taken very seriously. Most of our gravy is prepared with an arrowroot base. If you have any queries, please ask any member of staff who will check with the chefs.

All weights are approximate and uncooked.

All meals are freshly cooked and there can be a delay of 30 minutes or longer at peak times.

The majority of our meat and fish is locally supplied by Bob Jones (Butcher Caernarfon) and Bay Seafoods (Fish Holyhead). Our Fruit and vegetables are supplied by Four Seasons based on Anglesey. All other produce is fully traceable.

You will find that all our dishes are also shown in the Welsh language. Why not try to pronounce your order in Welsh?

Groups will be supplied with one bill for payment. We are unable to accept individual payments for members of any group.



Black Boy Inn

Christmas Menu 2016

STARTERS

DUCK LIVER

Duck liver & Madeira parfait with French toast, green salad & Apricot in Port chutney

(Contains: Wheat Gluten-Milk-Mustard-Sulphur Dioxide)

PRAWN & MELON COCKTAIL

With Marie rose dressing & Lemon

(Contains: Crustaceans-egg)

BUTTON MUSHROOMS

In Creamy Garlic sauce served in a Pastry case accompanied by dressed salad

(Contains: Milk-Egg-Gluten-Sulphates-Celery)

CARROT & GINGER SOUP

Carrot and crème fraiche volute with garlic croutons

(Contains: Wheat Gluten)

MAIN MEAL CHOICE

TRADITIONAL ROAST TURKEY CROWN

Bacon wrapped chipolata, sage chestnut and apricot stuffing, mash, roast potatoes. Seasonal vegetables and gravy

(Contains: Wheat/Barley Gluten-(Nuts-Chestnut)-Sulphur Dioxide)

BRAISED STEAK

in Red Onion and Guinness marinade, au gratin potatoes, roasted vine tomatoes & Cognac flavoured gravy

(Contains: Wheat/Barley Gluten-Milk-Eggs-Sulphur Dioxide)

COD SUPREME

With a Crab butter crust served with Pancetta mash, Roasted Peppers in tomato jus & Smoked Salmon in creamy Chardonnay sauce

(Contains: (Crustaceans-Crab)-Fish-Milk-Sulphur Dioxide)

WILD MUSHROOM & PERLWEN TART

Served with a Warm green bean salad & Tomato and Spring onion dressing

(Contains: Milk-Wheat Gluten-Egg-Mustard)

DESSERTS

CHRISTMAS CHEESECAKE

Served with Peaches in compote and Raspberry sauce

(Contains: Wheat Gluten-Milk)

WELSH CHEESE & BISCUITS

With Chutney and Grapes

(Contains: Wheat Gluten-Milk-Sulphur Dioxide)

TRADITIONAL STEAMED CHRISTMAS PUDDING

with Brandy crème anglaise

(Contains: Wheat Gluten-Milk) (May contain nuts)

FESTIVE PAVLOVA with chocolate Cream

& Fruit Compote

(Contains: Eggs-Milk)

TO FINISH

MINI MINCE PIES AND CHOCOLATE FINGERS SERVED WITH TEA & COFFEE

(Contains: Wheat Gluten-Eggs-Milk)

V 01/16

If you require further information on the allergen content of our foods please ask a member of staff and they will be happy to help you.



Terms & Conditions of Bookings

Christmas 2016

We require a deposit of £5.00 a head to secure all bookings.

The balance of the booking and pre order must be in 2 weeks before.

The party organizer must collect all pre-orders and monies for your party; we will not accept individual calling in with single pre-orders and payments.

We are happy to reimburse any monies that are paid by a member of your party that is unable to attend so long as we are informed on the morning of your party by 9.30am at the latest. (Any money that will be due back to you will be paid on the day of the booking)

We strongly advise party organizer to have a list of each person's order, or have name cards with choice clearly marked on them. Service charge is not included in any of our prices.

These terms are in place to ensure the party booking goes smoothly and no guest is left without a meal or wrong choice.

Please contact Andrea for more information on 01286 673604 or email us on reception@black-boy-inn.com

Prices

Red days **3 Course - £23.00, 2 Courses - £19.95 or 1 Course - £14.95**

Blue days **3 Course - £18.95, 2 Courses - £15.95 or 1 Course - £10.95**

Yellow days **3 Course - £15.95, 2 Courses - £13.95 or 1 Course - £9.95**

Sittings

On busy days we will be serving more than 1 sitting during a Lunch/Dinner service, you will be informed at the time of making your reservation, on these days we will require the tables to be vacated once you have finished with your final course of Tea/Coffee. Also please be aware if you are on the later sitting you may be asked to have a drink in the bar if the tables are not quite ready. Thank you.

V 01/16

If you require further information on the allergen content of our foods please ask a member of staff and they will be happy to help you.

~ December 2016 ~						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	23	24	25
						NO FOOD SERVED
26	27	28	29	30	31	

Drinks Menu*

Pre order for your party and save ££££

Bottle of Ruby Cockburn Port	£25
Two bottles Prosecco 75cl	£40
Two bottles of Champagne 75cl	£55
Bottle Of Crystal Champagne	£175
Bottle Of Dom Perignon	£120
Bottle of Sherry	£25
Bottle of Cherry or Green Sourz	£25
Buy 3 bottles of House Wine 3 for £40 choose from Red/White/Rose a saving of £8	

***These Prices are pre order prices only and are not available on the night.**

V 01/16

If you require further information on the allergen content of our foods please ask a member of staff and they will be happy to help you.