

MORELS

r e s t a u r a n t



AUTUMN MENUS 2019

BWYDLENNI HYDREF 2019

Menu

Wednesday 25th - Friday 27th September

Cauliflower & butterbean soup

Perl Las cheese, pear, walnut

& celery salad

Glazed sesame salmon, pakchoi, sesame
noodles, hoisin & ginger

Coq au vin

Griddled halloumi, Mediterranean vegetables

Apple tart & custard sauce

Crème brulee, orange blossom shortbread

*Profits from lunch, Friday 27th September go
to: Macmillan Cancer Support



Menu

Tuesday 1st - Friday 4th October

Butternut squash soup

Garlic mushrooms, pancetta, toasted brioche

Beer battered fish & chips, homemade
tomato sauce

Roast pork, apple sauce, roast gravy

Goat cheese, beetroot, red onion strudel

Choux pastry, salted caramel, hot chocolate
sauce

Warm lemon rice pudding, spiced plum compote,
ginger snap

Bwydlen

**Dydd Mercher 25^{ain} – Dydd Gwener 27^{ain}
Medi**

Cawl blodfresych a ffa menyn, bacwn wedi'i
grasu

Salad caws Perl Las, gellygen, cnau Ffrengig
a seleri

Eog sesame sgleiniog, packchoi, nwdls
sesame, hoisin a sinsir

Coq au vin

Halloumi oddi ar y radell, llyisiau
Mediterranaidd

Tarten afal a saws cwstard

Crème brulee, teisen frau blodyn oren
*Elw o'r cinio, Dydd Gwener Medi 27^{ain} yn
mynd i: Gymorth Canser Macmillan



Bwydlen

**Dydd Mawrth 1^{af} – Dydd Gwener 4^{ydd}
Hydref**

Cawl pwmpen cnau menyn

Madarch garleg, pancetta, brioche wedi'i
dostio

Pysgodyn mewn cyteu cwrw a sglodion, saws
tomato cartref

Porc rhost, saws afal, greff rhost

Strwdel caws gafr, betys a nionyn coch

Crwst choux, caramel hallt, saws siocled
poeth

Pwdin reis lemon cynnes, compot eirin
sbeislyd,
rhôl sinsir

Menu

Tuesday 8th - Friday 11th October

Celeriac & apple soup

Fritto misto, garlic mayonnaise

Salmon, pesto & herb crust, lemon butter sauce

Guinea fowl, morels, sherry cream sauce

Sun dried tomato risotto

Spiced poached pear, star anise, red wine syrup,
cinnamon cream

Sticky toffee pudding, butterscotch sauce



Menu

Tuesday 15th - Friday 18th October

Tomato & red pepper soup, basil pesto

Goats cheese, beetroot, walnut salad

Baked seabass, ratatouille, basil

Chicken Kiev schnitzel, garlic butter

Fricassee of mushrooms, pilaf rice

Cherry Bakewell steamed sponge pudding,
amaretto custard

Espresso martini pannacotta, candied walnut,
walnut sable

All menus subject to change without notice

Bwydlen

Dydd Mawrth 8^{fed} – Dydd Gwener 11^{eg} Hydref

Cawl seleriac hufennog ac afal

Fritto misto, mayonnaise garlleg

Eog, pesto a chrwst perlysiâu, saws menyn
lemon

Iâr gini, morels, saws hufen sieri

Risotto tomatos wedi'u sychu yn yr haul

Gellygen wedi'i photsio â sbeis, star anise,
surop gwin coch, hufen sinamon

Pwdin taffi gludiog, saws cyflaith menyn



Bwydlen

**Dydd Mawrth 15^{fed} – Dydd Gwener 18^{fed}
Hydref**

Cawl tomato a phupur coch, pesto basil

Salad caws gafr, betys, cnau Ffrengig

Draenogyn môr pob, ratatouille, basil

Schnitzel kiev cyw iâr, menyn garlleg

Fricassee o fadarch, reis pilaff

Pwdin sbwng Bakewell ceirios wedi'u stemio,
cwstard amaretto

Pannacotta martini Espresso, cnau Ffrengig
candi, sable cnau Ffrengig

Gall yr holl fwydlenni newid heb rybudd

Menu

Tuesday 22nd - Friday 25th October

Pumpkin Velouté, truffle oil

Onion bhaji, warm curry sauce, raita, chutney

Salmon baked en papillote, white wine, fennel,
lemon, dill mustard sauce

Pork, paprika, chorizo goulash, pilaf rice

Vegetable katsu curry

Pecan apple fritters, caramel sauce,

cinnamon cream

Bailey's cheesecake, bailey's cream

Bwydlen

**Dydd Mawrth 22^{ain} – Dydd Gwener 25^{ain}
Hydref**

Velouté pwmpen, olew cloronen

Bhaji nionyn, saws cyri cynnes, raita, siytni

Eog pob en papillote, saws gwin gwyn, ffenigl,
lemon, mwstard dil

Porc, paprica, gwlash chorizo, reis pilaff

Cyri llyisiau katsu

Ffriterau pecan ac afal, saws caramel,
hufen sinamon

Cacen gaws Bailey's, hufen Bailey's

Half term Tuesday 29th October – Friday 1st November

Menu

Tuesday 5th – Friday 8th November

Minestrone soup, parmesan

Chicken goujons, aioli

Baked pollock, herb crust, coriander, mint,
tomato salsa, lemon mayonnaise

Chicken, ham hock & leek pie

Butternut squash, chickpea, spinach curry,
pilaf rice

Bonfire toffee apple crumble & custard sauce

Lemon meringue pie, melba sauce

Bwydlen

**Dydd Mawrth 5^{ed} – Dydd Gwener 8^{fed}
Tachwedd**

Cawl Minestrone, caws Parma

Goujons cyw iâr, aioli

Morleisiad pob, crwst perlyisiau, coriander,
mint, salsa tomato, mayonnaise lemon

Pastai cyw iâr, coes mochyn a chennin

Cyri pwmpen cnau menyn, ffacbys, sbigoglys,
reis pilaff

Crymbl afal taffi coelcerth a saws cwstard

Pei meringue lemon, saws melba

Menu

Tuesday 12th- Friday 15th November

Autumn vegetable & pearl barley broth

Chicken liver pate, chutney

Pan fried coley, roast tomato, chorizo, olives,
butterbeans

Beef carbonnade

Parsnip & thyme risotto

Warm chocolate brownie with
peanut butter ice cream

Clementine posset, lemon shortbread

Bwydlen

**Dydd Mawrth 12^{fed}- Dydd Gwener 15^{fed}
Tachwedd**

Potes llysiau'r hydref a haidd gwyn

Pate iau cyw iâr, siytni

Celog o'r badell, tomato rhost, olewydd a ffa
menyn

Carbonâd cig eidion

Risotto pannas a them

Browni siocled cynnes, hufen iâ
menyn pysgnau

Posset clementin, teisen frau lemon

Menu

Tuesday 19th – Friday 22nd November

Wild mushroom soup, chestnuts

Perl Wen cheese tart, grape chutney, rocket

Fishcake, poached egg, hollandaise sauce

Grilled pork, beefsteak tomato, mushrooms,
crème fraiche, honey, mustard sauce

Vegan meatballs, tomato ragu, couscous

Chocolate bread & butter pudding,

custard sauce

Pavlova, caramelized pineapple, coconut cream,
rum sauce

Bwydlen

**Dydd Mawrth 19^{eg} – Dydd Gwener 22^{ain}
Tachwedd**

Cawl madarch gwyllt, cnau castan

Tarten gaws Perl Wen, siytni grawnwin, roced

Cacen bysgod, wŷ wedi'i botsio, saws hollandaise

Porc oddi ar y gridyll, tomato *beefsteak*,
madarch, crème fraiche, mêl, saws mwstard

Pelenni feganaid, ragw tomato, cwscws

Pwdin bara siocled, saws cwstard

Paflofa, pinafal wedi'i garameliddio,
hufen cneuen goco, saws rym

2 course meal £9.50 per person, 3 course meal £10.50 per person

Includes freshly brewed filter coffee or tea.

**Pryd 2 gwrs £9.50 y pen, pryd 3 chwrs £10.50 y pen
Yn cynnwys coffi ffilter ffres neu de.**

Welcome to Morels Restaurant

Our trainee chefs are as passionate about food as you are, so indulge yourself as our students prepare and serve delicious meals.

Enjoy traditional and regional dishes prepared with the freshest ingredients in our relaxing and friendly restaurant, Morels. There is always something to tempt; from light starters through to hearty mains and sumptuous, indulgent puddings.

Excellent service and exceptional value combine with delectable dishes and an extensive wine list to create a charming dining experience.

Afternoon Tea

Join us for a delicious Afternoon Tea, £8.95 per person.

A selection of assorted sandwiches, scones, clotted cream, preserves, mini dessert, Chefs bake of the day.

Your choice of tea from our selection or freshly brewed coffee.

Please contact us for information.



Croeso I Fwyty Morels

Mae ein cogyddion dan hyfforddiant mor hoff o'u bwyd â chi. Dewch i fwynhau'r prydau blasus sy'n cael eu paratoi a'u gweini gan ein myfyrwyr.

Dewch i Morels ein bwyty cyfeillgar a braf, i flasau prydau traddodiadol a rhanbarthol, wedi'u paratoi gan ddefnyddio'r cynhwysion mwyaf ffres posib. Mae yna rywbeth i'ch temtio bob amser, o gyrsiau cyntaf ysgafn, i brif gyrsiau swmpus a phwdinau bendigedig.

Mae'r gwasanaeth rhagorol a'r prisiau teg, ynghyd â'r bwyd bendigedig a'r dewis helaeth o win, gyda'i gilydd yn cynnig profiad bwyta gwirioneddol ddymunol.

Tea Prynawn

Cwrdd a ni am Te Prynawn blasus iawn,

£8.95 pob person.

Detholiad o frechdanau, sconau, hufen wedi'u clotio a cadwraeth.

Mae bychanau bach, cogyddion yn pobi o'r dydd.

Eich dewis o de neu goffi newydd ei falu.

Cysylltwch a ni am wybodaeth

Our award-winning students

When they're not in the restaurant, kitchen or classroom, you'll often find our students taking part in skills competitions – not only does this help improve their skills but also raises self-esteem to help them become the confident catering professionals of the future.

Ein myfyrwyr sydd wedi ennill gwobrau

Pan nad ydynt yn y bwyty, y gegin neu'r ystafell ddosbarth, byddwch yn aml yn dod o hyd i'n myfyrwyr yn cymryd rhan mewn cystadlaethau sgiliau - nid yn unig mae hyn yn helpu i wella eu sgiliau ond mae hefyd yn codi eu hunan-barch i'w helpu i ddod yn weithwyr arlwyo proffesiynol hyderus y dyfodol.

Opening hours Morels

We're open Tuesday, Wednesday, Thursday and Friday lunchtimes for 12.15pm sittings. Term time only.

We can cater for up to 40 persons on Wednesday evenings by prior arrangement (minimum 20) - contact us to find out more and discuss your specific requirements

Oriau agor Morels

Rydym ar agor ar ddydd Mawrth, dydd Mercher, dydd Iau a dydd Gwener 12:15pm ar gyfer cinio. Amser tymor yn unig.

Gallwn ddarparu ar gyfer hyd at 40 o bobl ar nosweithiau Mercher drwy drefniant ymlaen llaw (o leiaf 20) - cysylltwch â ni i gael gwybod mwy ac i drafod eich gofynion penodol.

Cysylltu â ni / Contact us Ffôn/Phone: 01495 333496

Ebost/Email: morels@coleggwent.ac.uk
www.coleggwent.ac.uk/morels



Bwyty Morels, Campws Crosskeys
Coleg Gwent, Bloc C, Ffordd Risca, NP11 7ZA
Morels Restaurant, Coleg Gwent Crosskey
Campus, C Block, Risca Road, NP11 7ZA



Christmas menu

Tuesday 26th November-Wednesday 18th December 2019

Tuesday, Wednesday, Thursday, Friday Arrival 12:00 for 12:15pm

£18.95 per person

Menu

Spiced parsnip soup, chestnuts

Garlic mushrooms on toasted ciabatta (VE)

Whipped brie salad, dates, candied walnuts, winter leaves

Potted salmon pate, cucumber ribbons, dill & crème fraiche, brioche

Roast crown of turkey, chipolatas, cranberry sauce, roast gravy

Baked salmon wrapped in pancetta on creamed leeks, dill & white wine cream sauce, baby potatoes

Baked ham, orange liqueur glaze, caramelized red cabbage, rich port gravy, baby potatoes

Beetroot & red onion tart tatin, red wine jus (VE)

Clementine posset, ginger snap

Christmas pudding, rum sauce

Limoncello & prosecco jelly, candied lemon, orange blossom shortbread (VE)

Welsh cheese-Perl Las, Perl Wen, Colliers cheddar, savoury biscuits, quince jelly

Freshly brewed coffee, mince pies

(VE) = Prepared using ingredients suitable for a vegan diet.

Wednesday evenings, £20.95 per person

Glass of prosecco on arrival at 6:45pm for 7:00pm

Dates: Wednesday 27th November, Wednesday 4th, 11th, 18th December





Bwydlen Nadolig

Dydd Mawrth 26^{ain} Tachwedd – Dydd Mercher 18^{fed} Rhagfyr 2019
Dydd Mawrth, Dydd Mercher, Dydd Iau, Dydd Gwener - Cyrraedd 12:00
erbyn 12:15pm

£18.95 y pen

Bwydlen

Cawl pannas sbeislyd, pancetta wedi'i grasu, cnau castan

Madarch garlleg ar ciabatta wedi'i thostio (FE)

Salad brie wedi'i chwipio, datys, cnau Ffrengig candi, dail y gaeaf

Pate eog mewn pot, rhubanau ciwcymbr, dil a crème fraiche, brioche

Coron twrci rhost, tsipolatas, saws llugaeron, grefi rhost

Eog pob wedi'i lapio mewn pancetta ar gennin hufennog, saws hufen dil a gwin
gwyn, tatws bach

Cig mochyn pob, sglein o wirodlyn oren, bresych coch wedi'i garameliddio,
grefi port cryf, tatws bach

Tart tatin betys a nionyn coch, bresych coch brwysiedig, jus gwin coch (FE)

Posset clementin, rhôl sinsir

Pwdin Nadolig, saws rÿm

Jeli lemoncello a phrosecco, lemon candi, teisen frau blodyn oren (FE)

Caws Cymreig -Perl Las, Perl Wen, caws Cheddar Colliers, bisgedi sawrus,
jam cwins

Coffi ffres, mins peis

(FE) = Wedi'i baratoi gyda chynhwysion sy'n addas i ddieta feganaidd.

Nosweithiau Mercher, £20.95 y pen

Gwydraid o brosecco wrth gyrraedd am 6:45pm erbyn 7:00pm
Dyddiadau: Dydd Mercher 27^{ain} Tachwedd, dydd Mercher 4^{ydd}, 11^{eg}, 18^{fed} Rhagfyr

