



GWYDYR

BETWS - Y - COED



# CHRISTMAS MENU

AVAILABLE FROM

17<sup>th</sup> NOVEMBER - 23<sup>rd</sup> DECEMBER



TWO COURSES £25

THREE COURSES £30

[www.gwydyrhotel.co.uk](http://www.gwydyrhotel.co.uk) - [info@gwydyrhotel.co.uk](mailto:info@gwydyrhotel.co.uk) - 01690 710777

BOOK ONLINE NOW OR CALL / EMAIL

# CHRISTMAS MENU

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## STARTERS

SWEET POTATO & COCONUT SOUP, SERVED WITH FRESH BREAD (GFO) (VGO)

PRAWN & CRAYFISH COCKTAIL IN MARIE ROSE SAUCE (GFO)

SMOKED HADDOCK & MOZZARELLA FISHCAKE WITH A ZESTY LEMON & DILL MAYO.

BREADED GOAT'S CHEESE SERVED WITH SPICED CRANBERRY CHUTNEY

CHICKEN LIVER & COINTREAU PÂTE, RED ONION CHUTNEY & TOASTED BREAD (GFO)

## MAINS

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS (GFO)

SERVED WITH CRANBERRY & SAUSAGE MEAT STUFFING, PIGS IN BLANKETS,

ROAST POTATOES, GLAZED PARSNIPS, BRUSSELS SPROUTS, & CRANBERRY SAUCE.

ROAST TOPSIDE OF BEEF (GFO)

TENDER SLICES OF ROAST BEEF WITH YORKSHIRE PUDDING, ROAST POTATOES,

& ALL THE TRADITIONAL FESTIVE TRIMMINGS.

BAKED HAKE FILLET (GFO)

DELICATELY BAKED HAKE SERVED WITH A CRANBERRY & ORANGE BEURRE BLANC

& OREGANO ROASTED NEW POTATOES.

FESTIVE NUT ROAST (VG) (GFO)

A HEARTY PLANT-BASED ROAST SERVED WITH ROAST POTATOES & RICH GRAVY.

*ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES.*

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING (VGO) SERVED WARM WITH BRANDY SAUCE.

WARM CHOCOLATE CHIP BROWNIE (V) (GFO) SERVED WITH VANILLA ICE CREAM.

BAILEYS & ORANGE ZEST CRÈME BRÛLÉE (V) (GFO) SERVED WITH SHORTBREAD.

WINTER BERRY CRUMBLE (V), SERVED WITH CUSTARD OR CREAM.

(V - VEGETARIAN) (VG - VEGAN) (VGO - VEGAN OPTION) (GFO - GLUTEN FREE OPTION)

*A COMPLETED PRE-ORDER FORM & £10 (PER PERSON)  
NON-REFUNDABLE DEPOSIT IS REQUIRED FOR ALL BOOKINGS.  
SEE [WWW.GWYDYRHOTEL.CO.UK](http://WWW.GWYDYRHOTEL.CO.UK) FOR FULL TERMS & CONDITIONS*