



GWYDYR

BETWS - Y - COED



CHRISTMAS MENU

AVAILABLE FROM

17th NOVEMBER - 23rd DECEMBER



TWO COURSES £25

THREE COURSES £30

www.gwydyrhotel.co.uk - info@gwydyrhotel.co.uk - 01690 710777

BOOK ONLINE NOW OR CALL / EMAIL

CHRISTMAS MENU

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 FOR FULL TERMS & CONDITIONS*