



GWYDYR

BETWS - Y - COED



Christmas Menu

AVAILABLE

16th NOVEMBER - 23rd DECEMBER



TWO COURSES £28
THREE COURSES £32

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





TO START

Roast Parsnip & Honey Soup (VGO) (GFO)

Velvety roasted parsnip soup finished with Welsh honey and fresh herbs, served with warm bread.

Smoked Haddock & Cheddar Fishcake

Served with a golden smoked haddock and mature Cheddar fishcake, served with fresh dill mayonnaise and lightly dressed seasonal leaves.

Prawn & Crayfish Cocktail (GFO)

Succulent prawns and crayfish with crisp baby gem, cucumber, tomatoes, finished with Marie Rose sauce and served with buttered brown bread.

Chicken Liver & Cointreau Pâte (GFO)

Smooth chicken liver pâté delicately flavoured with Cointreau, accompanied by rich red onion chutney and crisp toasted bread.

MAIN COURSE

Traditional Roast Turkey (GFO)

Tender roast turkey with sage & onion stuffing, pigs in blankets, crisp roast potatoes, seasonal vegetables, cranberry sauce and rich homemade gravy.

Pan-Roasted Sea Bass (GFO)

Pan-roasted fillet of sea bass served with buttery crushed potatoes, tenderstem broccoli and a delicate orange beurre blanc.

Roast Sirloin of Welsh Beef (GFO)

Succulent roast sirloin of Welsh beef served with a traditional Yorkshire pudding, crisp roast potatoes, seasonal vegetables and rich gravy.

Mushroom, & Cranberry Wellington (VG)

A golden puff pastry Wellington filled with savoury mushrooms and festive cranberry, served with roast potatoes, seasonal vegetables and rich vegan gravy.

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES.

DESSERTS

Traditional Christmas Pudding (GFO) (VGO)

A rich traditional Christmas pudding, served with warm creamy brandy sauce and glazed clementine.

Baileys & Orange Crème Brûlée (V/GFO)

Silky Baileys and orange-infused custard beneath a crisp caramelised sugar crust, served with buttery shortbread.

Warm Chocolate Brownie (V) (GFO) (VGO)

Warm chocolate brownie with a rich, centre, served with vanilla ice cream and indulgent chocolate sauce.

White Chocolate & Berry Cheesecake (V)

Creamy white chocolate cheesecake on a buttery biscuit base, finished with a vibrant berry compote.

(V) VEGETARIAN

(VG) VEGAN

(VGO) VEGAN OPTION

(GFO) GLUTEN FREE OPTION

A completed pre-order form & £10 (per person) A non-refundable deposit is required for all bookings.

See www.gwydyrhotel.co.uk for full terms & conditions

