



GWYDYR

Christmas Menu Booking & Pre Order Form

Organisers Name:		Email:
Phone:	Event Date:	Event Time:

Starters	Quantity	Desserts	Quantity
Sweet potato & Coconut soup with a fresh bread (vg) (gfo)		Traditional Christmas Pudding with creamy brandy sauce (v) (vgo)	
Prawn & Crayfish Cocktail in a seafood sauce served with bread (gfo)		Winter berry crumble served with custard (v) (vgo)	
Breded Goats Cheese served with spiced cranberry chutney		Warm chocolate chip brownie served with vanilla ice cream (v) (gfo)	
Chicken liver pate with a red onion chutney & toasted bread (gfo)		Baileys & Orange zest Crème Brulé served with a Shortbread Biscuit (v)	

Mains	Quantity	Drinks Packages Available	Quantity
Roast turkey crown with all the trimmings (gfo)		5 Bottles of Lager, IPA or Cider £25	
Roast topside of beef (gfo) with roast potatoes & Yorkshire pudding		10 Bottles of Lager, IPA or Cider £42	
Baked Fillet of hake (GFO)		3 Bottles of House Wine (Choose from White, Red or Rose) £65	
Traditional Nut Roast (vg) served with roasted potatoes		3 Bottles of Prosecco (Choose from White or Rose) £85	

Total Number of Guests	
Total Starters	
Total Main Meals	
Total Desserts	

*Drinks package will be placed on your table for when you arrive.
Packages not available on the day & must be pre ordered in advanced*

Special Dietary Requests

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