



GWYDYR

NEW YEAR'S EVE

DINNER PARTY

31

DECEMBER

JOIN US FOR BUBBLES & CANAPES
FOUR COURSE MEAL
LIVE ENTERTAINMENT & DJ
GLASS OF PROSECCO AT MIDNIGHT

£59 PER PERSON

TICKETS NOW AVAILABLE ONLINE

www.gwydyrhotel.co.uk



NEW YEAR'S EVE MENU

CELEBRATE THE BEST OF 2024 & WELCOME 2025 IN LUXURIOUS STYLE. JOIN US FOR BUBBLES, CANAPES & A LAVISH FOUR COURSE DINNER FOLLOWED BY EVENING ENTERTAINMENT & DANCING

CANAPES ON ARRIVAL

SLOW ROASTED BELLY OF PORK, CALVODOS BRANDY SAUCE,
GARNISHED WITH AN APPLE CRISP

SPICY CARROT & PARSNIP SOUP SERVED WITH CRUSTY BREAD (VGO)

MAINS

PAN FRIED SEABASS, DAUPHINOIS POTATOES,
WHITE WINELEMON & SAMPHIRE SAUCE

GWYDYR STYLE CHICKEN SUPREME,
LEEK & SMOKED BACON CREAM, DAUPHINOIS POTATOES

WELSH ROAST SIRLOIN OF BEEF RED WINE, WILD MUSHROOMS,
THYME & SHALLOT GRAVY WITH FONDANT POTATOES

BEETROOT WELLINGTON, FONDANT POTATOES,
CRANBERRY & PORT REDUCTION (VG)

DESSERTS

CHEFS MINI CHEESE BOARD SERVED WITH A SELECTION
OF WELSH CHEESE, HOMEMADE CHUTNEY, GRAPES & CRACKERS

STICKY TOFFEE PUDDING SERVED WITH A WARM
CHOCOLATE SAUCE & VANILLA ICE CREAM.

A RICH SALTED CARAMEL CHEESECAKE
SERVED WITH FRESH POURING CREAM (VGO)

BAILEYS CRÈME BRÛLÉE
SERVED WITH RASPBERRY SHORTBREAD

GLASS OF PROSECCO AT MIDNIGHT.