



GWYDYR

BETWS - Y - COED



NEW YEAR'S EVE DINNER PARTY

31

DECEMBER

JOIN US FOR BUBBLES & ELEGANCE
FOUR COURSE MEAL
LIVE ENTERTAINMENT & DJ
MIDNIGHT PROSECCO CELEBRATION

£69 PER PERSON

TICKETS NOW AVAILABLE ONLINE

www.gwydyrhotel.co.uk



NEW YEAR'S EVE MENU

CELEBRATE THE BEST OF 2025 & WELCOME 2026 IN LUXURIOUS STYLE.
JOIN US FOR BUBBLES & A LAVISH FOUR COURSE DINNER
FOLLOWED BY EVENING ENTERTAINMENT & DANCING

STARTERS

STEAMED COD PARCEL (GF)

FRESH COD GENTLY STEAMED WITH WHITE WINE, SPRING ONIONS & GINGER.

FOLLOWED BY

SWEET POTATO & COCONUT SOUP (VG) (GFO)

GENTLY SPICED & SERVED WITH CRUSTY BREAD

MAINS

HAKE WRAPPED IN HAM (GF)

OVEN-BAKED HAKE FILLET WRAPPED IN CURED HAM, SERVED
WITH A CREAMY LEMON SAUCE & BUTTERY MASHED POTATO.

ROASTED QUAIL (GF)

TENDER ROASTED QUAIL SERVED WITH
A RICH REDCURRANT & ROSEMARY SAUCE.

ROAST SIRLOIN OF BEEF (GF)

SLOW ROASTED SIRLOIN OF BEEF, SERVED WITH A FONDANT POTATO
IN A RED WINE, THYME & WILD MUSHROOM SAUCE

VEGETABLE WELLINGTON (VG)

A CRISP PUFF PASTRY PARCEL FILLED WITH SEASONED VEGETABLES
SERVED WITH A VEGETABLE & THYME GRAVY.

DESSERTS

CHOCOLATE & PENDERYN TART (VGO)

INFUSED WITH PENDERYN WELSH WHISKY, WITH FRESH CREAM

STICKY TOFFEE PUDDING (V)

SERVED WITH SALTED CARAMEL SAUCE & VANILLA ICE CREAM.

ESPRESSO MARTINI TIRAMISU (V)

LAYERED WITH COFFEE LIQUEUR SOAKED SPONGE
& MASCARPONE CREAM.

CHEESE & BISCUITS (GFO) (V)

A SELECTION OF CHEESES
SERVED WITH CRACKERS, CHUTNEY, & GRAPES

GLASS OF PROSECCO AT MIDNIGHT.