



GWYDYR

BETWS-Y-COED



Mothers Day Lunch

STARTERS

Homemade Welsh Leek & Potato Soup served with crusty bread (vg)

Grilled Welsh Goats Cheese on a bed of mixed leaves topped with a balsamic glaze (v)

Chicken, Penderyn Liver Pate served with a Welsh red onion chutney, fresh salad and toasted bloomer bread

Smoked Haddock Fish Cake served with fresh lemon & dill mayonnaise and mixed leaves

MAINS

Traditional Welsh Roast Beef served with homemade Yorkshire pudding

Slow Roasted Leg of Lamb Served with Roasted Potatoes.

Chicken Supreme served with stuffing, gravy & seasonal vegetables.

Vegetable Nut Roast served with roasted potatoes, (vg)

Pan Fried Fillet of Salmon served with Lemon & Rosemary Butter & Mashed Potato

(all served with seasonal vegetables & roast potatoes)

DESSERTS

Homemade Crème Brule served with shortbread

Eaton Mess - Maringues, Strawberries, Double Cream & Coulis

Biscoff Cheesecake served with raspberry coulis & pouring cream

Sticky Toffee pudding with ice cream & smothered in toffee sauce

Trio of Welsh Mixed Ice Cream (vgo)

Two Course £27 - Three Course £32