



GWYDYL

BETWS-Y-COED



Mother's Day Lunch

SUNDAY 15TH MARCH 2026



**TWO COURSE £27
THREE COURSE £32**

BOOK A TABLE



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



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Mothers Day Lunch

STARTERS

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

*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 (gfo)*

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

MAINS

*Traditional Welsh Roast Beef served with
homemade Yorkshire pudding (gfo)*

*Slow Roasted Leg of Lamb
Served with Roasted Potatoes. (gfo)*

*Chicken Supreme served
with stuffing, gravy & seasonal vegetables. (gfo)*

Vegetable Nut Roast served with roasted potatoes, (vg) (gfo)

*Pan Fried Fillet of Salmon served with Lemon & Rosemary Butter &
Mashed Potato (gfo)*

(all served with seasonal vegetables & roast potatoes)

DESSERTS

Homemade Crème Brûlée served with shortbread (gfo)

Eton Mess - Meringues, Strawberries, Double Cream & Coulis (gfo)

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) (gfo)

Two Course £27 - Three Course £32