



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

£79 PER PERSON

TICKETS NOW AVAILABLE ONLINE

www.gwydyrhotel.co.uk



TO START

SMOKED SALMON PARCEL (GFO)

DELICATE SMOKED SALMON FILLED WITH CREAM CHEESE,
CUCUMBER & CHIVES, SERVED WITH A BILLINI

FOLLOWED BY

CELERIAC & APPLE VELOUTÉ (VGO) (GFO)

ROASTED CELERIAC & APPLE, FINISHED WITH CRÈME FRAÎCHE & SAGE OIL.

MAINS

ROAST WELSH BEEF SIRLOIN (GFO)

FONDANT POTATO, CHARRED SHALLOT,
WILD MUSHROOM, RED WINE JUS

PAN-ROASTED HAKE (GFO)

FONDANT POTATO, BUTTERED SPINACH, BROWN SHRIMP & LEMON BEURRE BLANC.

ROASTED HALF DUCK (GFO)

CRISP ROASTED HALF DUCK WITH POTATO TERRINE,
GLAZED CARROT, WITH ORANGE SAUCE.

BUTTERNUT SQUASH & LENTIL WELLINGTON (VG)

WRAPPED IN CRISP PUFF PASTRY, SERVED WITH
CELERIAC PURÉE, ROASTED SHALLOTS & A RICH MADEIRA JUS.

DESSERTS

DARK CHOCOLATE & PENDERYN TORTE (V)

PENDERYN WHISKY CARAMEL, HAZELNUT & VANILLA ICE CREAM

WELSH HONEY & LEMON CHEESECAKE (VGO) (GFO)

LEMON CURD, HONEYCOMB & RASPBERRY

ESPRESSO MARTINI TIRAMISU (V)

COFFEE LIQUEUR, MASCARPONE, COCOA & DARK CHOCOLATE

WARM CHOCOLATE BROWNIE (VG) (GFO)

SERVED WITH VEGAN VANILLA ICE CREAM AND CHOCOLATE SAUCE.

WELSH ARTISAN CHEESE SELECTION (V)

WELSH CHEESES, CRACKERS, GRAPES & HOUSE CHUTNEY

*Please note: Bookings of fewer than 8 guests may be seated at shared tables,
adding to the festive and sociable atmosphere.*