



GWYDYR

## New Year's Eve Booking & Pre Order Form - £69 Per Person

Organisers Name:	Email:
Phone Number:	Party Size

Please choose Main Meal and Dessert for each guest

Each guest will receive the following:

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

### Adult Dessert Choice

### Quantity

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	

### Adult Main Meal Choice

### Quantity

Hake Wrapped in Ham (GFO) Oven-baked hake fillet wrapped in cured ham, served with a creamy lemon sauce & buttery mashed potato.	
Roasted Quail (GFO) Tender roasted quail served with a rich redcurrant & rosemary sauce.	
Roast Sirloin of Beef (GFO) 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.	

### Pre Order Drinks for the table

### Quantity

5 Bottles of Larger, IPA or Cider	£25	
10 Bottles of Larger, IPA or Cider	£45	
3 Bottles of House Wine (Choose from White, Red or Rose)	£69	
Prosecco Supumante. Barocco (Choose from White or Rose)	£32	
Champagne Irroy. Carte d or Brut	£62	
Jacques Bardelot Brut	£52	
Moët Impérial Brut Champagne	£95	

### Childrens Main Meal Choice

### Quantity

Childs Roast Beef dinner served with all the trimmings.	
Sausage & Mashed Potatoes served with gravy	
Chicken Bites served with Chips and Beans	

Total Number of Guests

### Special Dietary Requests

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