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Y Gwynedd Table d'hôte Menu

STARTERS

Chef's Homemade Soup

Freshly made soup of the day accompanied with French bread & butter

Funghi impanati dell'aglio

Breaded mushrooms stuffed with garlic butter, finished with a tomato sauce

White Bait

Crispy white fish coated in a light batter, served with a wedge of lemon & a crisp, green salad

MAIN COURSES

Homemade Steak & Ale Pie

Tender chunks of Welsh beef, slowly cooked in a rich sauce with a puff pastry top. Served with baby potatoes & vegetables

Wild Salmon in White Wine

A fillet of wild salmon, skinless & boneless, in a rich sauce of white wine, cream & mushrooms. Served with baby potatoes & vegetables

Basil Chicken

Large grilled breast of chicken marinated in a basil oil, served on a bed of creamy pasta spirals

Welsh Black Beef Burger

Prime quality beef burger locally produced from Welsh Black cattle off the Glasfryn estate near Pwllheli. Served with chips & salad garnish

Vegetable Chilli

Courgettes, peppers & onions with red kidney & cannelloni beans in a mouth watering spicy tomato sauce. Served with spicy basmati rice. Suitable for vegans

DESSERTS

Welsh Woodland Cheesecake

A creamy cheesecake with a digestive biscuit base, topped with local berries.

Treacle Sponge Pudding

An old fashioned moist sponge pudding topped with golden treacle & served with hot creamy custard

Apple & Blackberry Crumble

Served piping hot with custard or cream

£16.65 per head