

# *Beddgelert Bistro & Tearooms*

## *Starters*

Home-made Soup of the Day	£3.95
Garlic Mushrooms	£4.95
Prawn Cocktail	£5.50
Prawn & Cottage Cheese Croissant	£6.20
Home-made Chicken Liver Pâté with Toast	£5.50
King Prawns in Garlic Butter & Coriander	£7.50
Smoked Mackerel	£4.75
Madeira Herring	£4.75

## *Main Courses*

**Served with a variety of fresh garden vegetables and three potato dishes.**

Boned Breast of Duck with Black Cherry & Brandy Sauce	£14.25
Beef in Ale Pie	£12.95
Fillet of Chicken with Mushrooms in White Wine & Cream Sauce	£12.50
Fillet of Chicken with Prawns in White Wine & Brandy Sauce	£12.95
Traditional Roast Welsh Lamb with Mint Gravy	£14.95
Garlic Lamb in Sweet Pepper Sauce	£12.95
Fillet of Pork with Apple & Brandy Sauce	£12.95
Lemon Sole poached in White Wine	£12.95
Fresh Salmon Cutlet & Prawns in a Sherry & Cream Sauce	£12.95
 Vegetable & Pine Nut Risotto with a Cheesy Lentil Topping	£11.95
Leek & Mushroom Pie with Wholemeal Pastry	£12.25
Vegetable Lasagne	£11.50

## *Extra Dishes*

Mixed Salad	£4.25
Garlic Bread	£2.75

## *Fondues - minimum two persons.*

**Six hours notice required prior to opening, prices shown are per person.**

**Cheese** £25.00  
Cheese cooked in white wine served with cubes, of bread, cauliflower florets, salami.

**Meat** £28.50  
A selection of meats & vegetables (e.g. steak, pork and kidney) mushrooms, various dips.

**Gourmet** £30.00  
A selection of meats & vegetables (e.g. steak, sausage, pork, bacon, eggs, cheese, tomatoes, onion).

**All served with a mixed salad and potatoes of the day.**

**Your gourmet fondue is cooked at your table by yourselves in a special pan.**

**Dessert is included with all of the above fondues.**

## *Dessert*

We have a selection of desserts. Please enquire £4.50  
Selection of Cheese & Biscuits £6.50

## *Coffee*

Coffee - bottomless cup £2.75  
Liqueur Coffee - per cup £4.50

**Booking necessary since our meals are prepared to order.**

**ALL card transactions will attract a 3% charge. This includes Debit Cards.**

*Thank you for your custom.*