

December Menu

1st - 24th December 2008 (Excluding Sunday Lunch)

4 course Lunch 12:00 noon - 3:00pm
£13.50 per person

4 course Dinner 6:00pm - 10:00pm
£16.75 per person

Festive Christmas Lunch

Soup of the Day
Fan of Melon
Smooth Liver Pâté



Roasted Local Turkey
*with Sausage & Bacon Roll, Sausage & Chestnut Stuffing, Parsnips,
Roasted & Boiled Potatoes, Carrots & Brussels Sprouts*
Salmon Fillet in Champagne & Mushroom Sauce
served with New Potatoes & Seasonal Vegetables

Roast Vegetable Tart
topped with Perl las Blue Cheese & accompanied by a Pesto Dressing



Christmas Pudding & Brandy Sauce
Walnut & Butterscotch Gateau with fresh pouring Cream



Coffee & Mince Pies

Festive Gala Dinner Menu

Soup of the Day
Oak Smoked Salmon
thinly sliced with Dill & Cucumber Dressing
Fan of Melon

Camembert & Cranberry Tart
with a Citrus Salad & homemade Tomato Chutney



Roasted Local Turkey
*with Sausage & Bacon Roll, Sausage & Chestnut Stuffing, Parsnips,
Roasted & Boiled Potatoes, Carrots & Brussels Sprouts*

Haddock Fillet with a Pesto Crust set on a White Wine & Chive sauce
served with New Potatoes & Seasonal Vegetables

Spinach & Welsh Goats Cheese Pancakes
with a Tomato Butter & Herb Sauce



Christmas Pudding & Brandy Sauce

Rich Chocolate Terrine
with a duo of Coulis & Shortbread Biscuit

Meringue Nest with Winter Berries & Fresh Cream



Coffee & Mince Pies

Dinner & Cabaret

For Parties from 2 - 160 our Dinner & Cabaret Nights
provide a perfect occasion for Couples, the Office Party or Works Do.
Doors open from 7.00pm, Dinner served at 8.00pm

Friday 5th December 2008
Thursday 11th & 18th December 2008
Monday 22nd December 2008

4 course Dinner & Cabaret - £24.95 per person



Friday 12th & 19th December 2008
Saturday 13th & 20th December 2008

4 course Dinner & Cabaret - £32.50 per person

Enjoy a 4 course Christmas Dinner with Live Entertainment from
singing duo Soul Sensation followed by a Disco until 12:00 midnight.

Cabaret Menu

Soup of the Day
with a freshly baked Roll & Butter



Roasted Local Turkey
*with Sausage & Bacon Roll, Sausage & Chestnut Stuffing, Parsnips,
Roasted & Boiled Potatoes, Carrots & Brussels Sprouts*

Spinach & Welsh Goats Cheese Pancakes
*with a Tomato Butter & Herb Sauce
(Vegetarian option must be pre-ordered)*



Christmas Pudding & Brandy Sauce

Cinnamon Cheesecake
with a Mulled Wine Drizzle & Brandy Snap Biscuit



Coffee & Mince Pies

Tribute Nights

Robbie Williams Tribute - Friday 26th December

£14.95 per person

Tribute Nights include Steak Dinner, Live Tribute Act & Disco until 12:00 midnight.

sustainably designed and printed on recycled paper by aspenprint.com

TY NEWYDD

◆◆◆

COUNTRY HOTEL



WELCOME TO OUR Festive Season 2008



Penderyn Road, Hirwaun, Aberdare,
Mid Glamorgan CF44 9SX
Tel. 01685 813 433
www.tynewyddcountryhotel.co.uk

Christmas Day

Lunch served 1:00pm

Christmas Day Luncheon

Mulled Wine & Canapés

★
Homemade Watercress & Potato Soup
with a freshly baked Roll & Butter

★
Salmon & Prawn Roulade
with Chive & Balsamic Dressing

★
Citrus Sorbet

★
Roasted Local Turkey
*with Sausage & Bacon Roll, Sausage & Chestnut Stuffing,
Parsnips, Roasted & Boiled Potatoes, Carrots & Brussels Sprouts*

Wild Mushroom & Herb Wafer Basket
*with Light Wine Gravy
(Vegetarian option must be pre-ordered)*

★
Festive Assiette
a trio of mini desserts with Christmas in mind

★
Coffee & Homemade Shortbread

7 course Lunch - £59.95 per person

Boxing Day

*Treat yourself to a magnificent lunch at
the Ty Newydd Country Hotel this Boxing Day.*

Lunch served 12:00 - 3:00pm

Boxing Day Carvery

Choice of Homemade Starters

★
A Selection of succulent Roast Meats, Roast Potatoes,
Boiled Potatoes, Yorkshire Pudding, choice of seasonal vegetables,
homemade gravy and traditional accompaniments

★
Choice of Homemade Desserts

★
Coffee & Mince Pies

£14.95 per person

New Year's Eve

*Welcome in the New Year at our New Years Eve Gala Dinner & Dance.
Pre-Dinner Drinks & Canapés at 7:30pm followed by dinner at 8:00pm.
Live music & a disco until 1:00am.
Dress Code is Black Tie.*

New Year's Eve Gala Dinner Menu

Bucks Fizz & Canapés

★
Homemade Roast Parsnip & Honey Soup
with a freshly baked Roll & Butter

★
Seafood Terrine
with a Saffron & Chive Dressing

★
Champagne Sorbet

★
Prime Beef Fillet
served on Smoked Bacon & Leeks with a Port Wine & Basil Jus

Herb Crêpe
*filled with Spinach & Goats Cheese with a light Tomato Butter Sauce
(Vegetarian option must be pre-ordered)*

★
New Years Assiette
a trio of mini desserts to welcome in the New Year

★
Coffee & Petit Fours

7 course dinner £54.95 per person

Santa's Funday Lunch

Sunday 21st December 2008

Lunch served 12:30pm

£16.50 Adults, £9.00 Children

*Festive Christmas Lunch
followed by Children's Entertainment
with The Spot On Entertainment Company.*

Christmas PROGRAMME

24th December 2008

Cocktails & Canapés followed by a Candlelit Dinner
with carols playing in the background.

25th December 2008

After a traditional breakfast receive our welcome gift by the fireside.
Pre-dinner mulled wine & canapés followed by Christmas day luncheon.
Family quiz followed by a relaxing evening buffet.

26th December 2008

Traditional breakfast followed by a day of leisure.
Boxing day lunch will be served between 12:00 & 3:00pm.
Enjoy the evening at our Robbie Williams tribute cabaret.

27th December 2008

After breakfast, fond farewells & depart.

24th - 27th December 2008

3 Day Break - Full Board
£245.00 per person

New Year's PROGRAMME

30th December 2008

After checking into your room enjoy a complimentary
pre dinner drink before sitting down to a 3 course dinner.

31st December 2008

After a traditional breakfast spend the rest of the day at leisure.
Don your best attire & join us for pre-dinner drinks & canapés at 7:30pm
after which enjoy your evening at our New Years Eve Gala Dinner & Dance.

1st January 2009

After breakfast, fond farewells & depart.

30th - 1st January 2009

2 Day Break - Half Board.
£160.00 per person

*Extend your Christmas or New Years Break.
Additional days Dinner, Bed & Breakfast only £55.00 per person!*