

TY NEWYDD



COUNTRY HOTEL

Coach Party/Large Group

Brochure 2016-2017



Accommodation

Single B&B from £64.00/room/night

Double B&B from £79.00/room/night

Single DBB from £86.50/room/night

Double DBB from £133.00/room/night

Packed Lunches available for day trips at additional cost.

Day Trip Meal Options

Finger Buffets

This buffet must be ordered for the total number of guests attending the evening reception

Ploughman's - £16.00/head

Crusty bread roll, Selection of cheeses, selection of cold meats, pate, pickles and chutneys, homemade coleslaw, mixed green leaf salad, potato salad, crudités with dips & Crisps

Carreg Cennen - £17.00/head

Selection of sandwiches (traditional & open), BBQ chicken wings, fish goujons with tartar sauce, spicy wedge fries, homemade pizza, assorted vol au vents, quiche, tortilla wraps, selection of cocktail items, crisps & pickles

Carreg Cennen Deluxe - £19.00/head

As Carreg Cennen finger buffet with addition of: - mini chicken kebabs, mini vegetable kebabs, vegetable spring rolls & samosas, gala pie & fruit platter

Plated Buffets

This buffet must be ordered for the total number of guests attending the evening reception

Ploughman's - £16.00/head

Crusty bread, selection of cheese, selection of cold meats, pate, vegetarian quiche, pickles, chutneys, homemade coleslaw, mixed green leaf salad, potato salad, crudités with dips & crisps

Knife & Fork Buffet - £18.00/head

Freshly baked roll & butter, selection of cold meats, vegetarian quiche, hot new potatoes, pickles, chutneys, homemade coleslaw, mixed green leaf salad, rice salad, pasta salad & crisps

Knife & Fork Deluxe Buffet - £20.00/head

As knife & fork buffet with addition of: - cold poached salmon, fish platter & gala pie

Hog Roast Buffet – £17.00/head

This buffet must be ordered for the total number of guests attending the evening reception

Slow baked pork plain/BBQ (gammon available), floured baps, apple sauce, stuffing, crackling, ½ jacket potato, potato wedges, homemade coleslaw, rice salad, pasta salad, mixed green leaf salad, vegetarian quiche, crisps & pickles

Dessert Option - £3.90/head

Desserts are served with pouring cream and can be added to your buffet as a supplement. Maximum choice 2 desserts.

Black forest gateau, cheesecake, strawberry gateau, profiteroles with chocolate sauce, double chocolate gateau or seasonal fruit platter.

Afternoon Buffet @ £10.95/head

Scones with Jam & Cream, Welsh Cakes, Bara Brith, selection of sandwiches & rolls (traditional & open), fish goujons, tortilla wraps, selection of cocktail items, sausage rolls, quiche, crisps & pickle

Carvery Buffet

Our carvery buffets are available for parties of 30 – 60 guests. The choice of 2 or 3 courses must be made in advance by the party organiser and must be served for the entire party.

2-Course Carvery Buffet - £13.50/head

2-Course Carvery Buffet with Tea/Coffee - £14.50/head

Bread Roll & Butter

Choice of 2 meats from carvery, roast potatoes, boiled potatoes, selection of vegetables & gravy

Choice of 3 desserts of the day

3-Course Carvery Buffet - £16.95/head

3-Course Carvery Buffet with Tea/Coffee - £17.50/head

Bread Roll & Butter

Choice of 3 starters of the day

Choice of 2 meats from carvery, roast potatoes, boiled potatoes, selection of vegetables & gravy

Choice of 3 desserts of the day

2/3-Course Lunch

2-Courses @ £13.50/Head

3-Courses @ £17.50

Starters

Homemade Soup of the day

Pate

Prawn Cocktail

Melon

Main Course

Gammon Steak with pineapple. Served with Mushrooms, Tomato, Chips and Peas

Breaded Plaice, served with tartar sauce, lemon wedge, chips & peas

Welsh Beef & Vegetable Pie, Served with mashed potato, carrots & peas

Dessert

Homemade Apple & Pear Crumble with Custard

Strawberry Gateau with pouring cream

Vanilla Ice Cream

Tea/Coffee & Mints (included)

Bespoke menu's available upon request. If you are working to a budget, we will be more than happy to accommodate and design a menu to suite your requirements.

For more details, please contact the Banquet and Functions Coordinator on 01685 813433