

# Tre-Ysgawen Hall Spa

## 12 Days of Christmas Treatment Offer

*Treat yourself and your loved ones this Christmas with an exclusive offer in the spa...*

- Between 2nd - 3rd, 7th - 9th and 14th - 16th December take 30% off all treatments (excluding packages)
- Between 21st - 24th December take 50% off all treatments (excluding packages)

## Celebrate with your office colleagues? Indulge in our "Celebration Day" offer?

*Visit the spa, relax, have fun and enjoy full use of the facilities, choice of a 30 minute treatment and a two course lunch*

- £50pp (rrp £65) from 1st November until Christmas Eve! (3-12 people)

**\*Hotel and Spa Gift Vouchers make the perfect Christmas present and are available on line now and so simple to use!**

## CHRISTMAS AT THE CLOCK TOWER

Two course lunch at £12.95 per person.

Soup of the day followed by a traditional turkey dinner.

Bookings advisable - Lunch served Monday to Saturday 12.00p.m. - 2.00p.m.

Terms & Conditions apply for all Christmas Party bookings.



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## Christmas at Tre-Ysgawen



*"Delivering the promise of a great guest experience"*

### Booking Information

- We require a non-refundable non-transferable deposit of £10.00 per person for parties over 10 persons.
- A pre-order will be required for parties over 10 persons.
- Please note: bookings for Christmas Day Lunch require a non-refundable deposit of £30.00 per person.
- For parties a pre-order and confirmed numbers will be required one week in advance.
- Cancellations must be notified the day prior, otherwise charged for.

If you have the pleasure of organising your Christmas Party for 10 or more, we would like to reward you for your efforts by presenting you with a 20% discount voucher, to be used when dining in the hotel during the month of January 2010. This will be given upon full settlement of your party's bill.

# Mixed Party Night Menu

# Christmas Day Lunch Menu

# Evening Menu at Nöelle's

# Luncheon Menu

December 5<sup>th</sup>, 11<sup>th</sup>, 18<sup>th</sup>, 21<sup>st</sup>, 22<sup>nd</sup>, 23<sup>rd</sup>. Arrival for 7.00pm - 7.30pm. Dinner served for 7.45pm

December 25<sup>th</sup> 2009. 12.00pm - 1.30pm.

Available from 1<sup>st</sup> until 23<sup>rd</sup> December

Available from 1<sup>st</sup> until 23<sup>rd</sup> December (excluding Sundays)



Cream of Roasted Winter Vegetable Soup  
*with toasted croutons and roasted almonds*

Homemade Chicken Liver Parfait  
*coated in herb butter, tomato chutney and rustic bread*

Tre-Ysgawen Prawn Cocktail  
*served with buttered brown bread*

Roast Turkey, Bread Sauce, Bacon & Chipolata Roll  
*fresh cranberry, apricot sausage meat and roast gravy*

Fillet of Salmon  
*Herb crust, creamed potatoes, cherry tomatoes*

Homemade Nut Roast  
*with cranberry compote*

(All served with a selection of vegetables, roast parsnips, new and roast potatoes)

Traditional Plum Pudding  
*with brandy sauce*

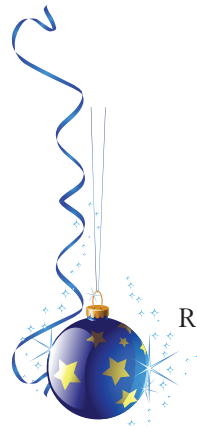
Lemon and Mascarpone Cheesecake  
*with lemon sorbet*

Tian of Trio of Chocolate  
*with coffee Chantilly*

Coffee & Mince Pies

  
**£26.95**

*Entertainment  
Provided*



Canapés on Arrival

Roasted Vine Tomato Soup  
*pesto and parmesan*

Terrine of Slowly Braised Ham Hock  
*prunes, wild mushroom and parsnip puree*

Locally Smoked Salmon  
*horseradish cream*

Champagne sorbet

Roast Turkey, Bread Sauce, Bacon & Chipolata Roll  
*fresh cranberry, apricot sausage meat and roast gravy*

Sirloin of Welsh Beef  
*with a mustard crust, shallots and fondant potato*

Braised Fillet of Turbot  
*creamed wild mushrooms, fennel and a saffron velouté*

Tian of Aubergine, Tomato & Courgettes  
*with cous cous and tomato butter*

Traditional Plum Pudding  
*with chestnut ice-cream and brandy butter*

Apple Tart Tartin  
*with textures of apples*

Rich Chocolate and Coffee Tart  
*with salted caramel and liquorice ice cream*

Tasting of Celtic Cheeses  
*with tomato, grapes and celery*

Coffee & Mince Pies

  
**£65.00  
Adult**  
**£30.00  
Child**



Roasted Butternut Squash Soup  
*herb oil, toasted almonds*

Terrine of Local Pork and Shallots  
*with apple puree, petit salad*

Escalope of Locally Smoked Salmon  
*wilted spinach, horseradish dressing*

Grilled Goats Cheese  
*beetroot, celery and apple*

Roast Turkey, Bacon & Chipolata Roll  
*cranberry sauce, apricot sausage meat & roast gravy*

Seared Fillet of North Coast Cod  
*creamed potatoes, compote of cherry tomato, saffron cream*

Braised Shoulder of Welsh Lamb  
*with fondant potato, parsnip puree*

Homemade Nut Roast  
*with cranberry compote*

(All served with a selection of vegetables, roast parsnips, new and roast potatoes)

Traditional Plum Pudding  
*with chestnut ice-cream and brandy butter*

Glazed Lemon Tart  
*with a compote of winter berries*

Trio of Welsh Cheeses  
*tomato chutney and grapes*

Dark Chocolate Fondant  
*chestnut ice cream*

Coffee & Mince Pies

  
**£22.50  
2 courses**  
**£27.50  
3 courses**



Cream of Roasted Winter Vegetable Soup  
*with toasted croutons and roasted almonds*

Cocktail of Seasonal Melon  
*with raspberry sorbet*

Homemade Chicken Liver Parfait  
*coated in herb butter, tomato chutney and rustic bread*

Tre-Ysgawen Prawn Cocktail  
*served with buttered brown bread*

Roast Turkey, Bread Sauce, Bacon & Chipolata Roll  
*fresh cranberry, apricot sausage meat and roast gravy*

Fillet of Salmon  
*herb crust, creamed potatoes, cherry tomatoes*

Roast Anglesey Glazed Gammon  
*with braised potato, parsley sauce*

Homemade Nut Roast  
*with cranberry compote*

(All served with a selection of vegetables, roast parsnips, new and roast potatoes)

Traditional Plum Pudding  
*with brandy sauce*

Selection of Ices and Sorbets

Lemon and Mascarpone Cheesecake  
*with lemon sorbet*

Tian of Trio of Chocolate  
*with coffee Chantilly*

Coffee & Mince Pies

  
**£17.95**