



## Tre-Ysgawen Spa

### 12 Days of Christmas Treatment Offer

Mon 2<sup>nd</sup> – Thurs 5<sup>th</sup>,  
Mon 9<sup>th</sup> – Thurs 12<sup>th</sup>,  
Mon 16<sup>th</sup> – Thurs 19<sup>th</sup> - Buy Any 2 Treatments and get a 3<sup>rd</sup> free\*

\*Treatments must be taken by the same person, cheapest treatment free, not valid with any other offer; treatments may be taken on any of the 12 Days ONLY. Treatments must be paid for on the 1st Treatment.

Fri 16<sup>th</sup> Dec - Fri 3<sup>rd</sup> January (Closed Christmas Day, Boxing Day and New Year's Day)

£49.95

### Christmas Spa Pass

A great Christmas gift idea - Unlimited use of the Spa facilities from Friday 16<sup>th</sup> December until Friday 3<sup>rd</sup> January (excluding Christmas Day, Boxing Day and New Year's Day). The passes are priced at **£49.95** and are available from Spa Reception from November.

Hotel and Spa gift vouchers make the perfect Christmas present and are available online and so simple to use! Or collect direct from Spa or Main Hotel Reception

 Visit and 'Like' our Facebook page for promotions and last minute offers [www.facebook.com/treysgawen](http://www.facebook.com/treysgawen)

## Spa Tre-Ysgawen

### 12 Diwrnod o Driniaethau Nefolaidd yr Ŵyl

Dydd Llun 2<sup>il</sup> – Dydd Iau 5<sup>ed</sup>  
Dydd Llun 9<sup>fed</sup> – Dydd Iau 12<sup>fed</sup>  
Dydd Llun 16<sup>fed</sup> – Dydd Iau 19<sup>fed</sup> – O brynu 2 driniaeth, cewch y 3<sup>ydd</sup> am ddim\*

\*Bydd y triniaethau ar gyfer un person yn unig. Yr hataf o'r tri fydd am ddim. Ddim i'w ddefnyddio gydag unrhyw gynnig arbennig arall. DIM OND yn ystod y 12 Dydd Nadolig uchod y cewch fynd am y triniaethau. Rhaid talu am y triniaethau wrth dderbyn y laf.

Gwener 16<sup>fed</sup> Rhagfyr – Gwener 3<sup>ydd</sup> Ionawr (Ar gau Ddydd Nadolig, Gŵyl San Steffan a Dydd Calan)

£49.95

### Pàs i'r Spa dros yr Ŵyl

Anrheg Nadolig hyfryd a gwreiddiol – Defnydd llawn o gyfleusterau'r Spa o ddydd Gwener 16 Rhagfyr nes ddydd Gwener 3 Ionawr (ddim yn cynnwys Dydd Nadolig, Gŵyl San Steffan na Dydd Calan). Dyma bris y pàs: **£49.95** ac fe fyddant ar gael i'w prynu yn Nerbynfa'r Spa o fis Tachwedd ymlaen.

Mae tocynnau anrheg y Gwesty a'r Spa yn anrheg Nadolig perffaith. Gallwch eu prynu ar-lein neu eu casglu o Dderbynfa'r Gwesty neu'r Spa. Mae hi mor hawdd eu defnyddio nhw!

 Ewch i'n tudalen Facebook a chlicio ar 'Hoffi/Like' er mwyn gweld pa fargeinion a chynigion munud olaf sydd ar gael: [www.facebook.com/treysgawen](http://www.facebook.com/treysgawen)



## Christmas at Tre-Ysgawen

### 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 2012. This will be given upon full settlement of your party's bill.



## Nadolig yn Nhre-Ysgawen

### Gwybodaeth am Archebu

- Gofynnwn am flaendal o £10.00 y pen ar gyfer grwpiau o fwy na 10 o bobl. Ond cofiwch na fydd modd i ni ad-dalu'r arian ac ni fydd modd ychwaith i chi ei drosglwyddo i dalu am unrhyw beth arall.
- Ar gyfer grwpiau o 10 neu fwy o bobl, rhaid dewis eich bwyd ymlaen llaw.
- Noder: os am archebu bwrdd ar gyfer cinio Dydd Nadolig, rhaid talu blaendal o £30.00 y pen. Ni fydd modd i ni ad-dalu'r arian ac ni fydd modd ychwaith i chi ei drosglwyddo i dalu am unrhyw beth arall.
- Ar gyfer partis, rhaid i grwpiau roi cadarnhad o niferoedd a dewis eu bwyd wythnos ymlaen llaw.
- Os byddwch chi neu rywun o'ch grŵp am ganslo, rhaid gwneud hyn o leiaf ddiwrnod ymlaen llaw neu bydd yn rhaid talu'n llawn.
- Mae'r fwydlen ginio ar gael o ddydd Llun – ddydd Sadwrn.
- Os oes gennych chi unrhyw ofnion arbennig o ran eich deiet, cysylltwch â'r brif dderbynfa i drafod prydau arbennig.
- Mae pob pris yn cynnwys TAW.

Os byddwch chi'n ddigon ffodus i gael trefnu Parti Nadolig ar gyfer 10 neu fwy o bobl, hoffem ddiolch i chi a'ch gwobrwyo gyda thaleb disgownt o 20%. Cewch ei defnyddio wrth fwya yn y gwesty yn ystod Ionawr 2012. Cewch eich taleb wrth dalu'n llawn am fil eich parti.

Visit and 'Like' our Facebook page for promotions and last minute offers [www.facebook.com/treysgawen](http://www.facebook.com/treysgawen)  
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# 2014

*Party Night Menu  
Bwydlen Noson Bartïon*

**Friday 9<sup>th</sup>, Friday 16<sup>th</sup>, Saturday 17<sup>th</sup>, Friday 23<sup>rd</sup>**

*Entertainment - Disco*

*Thursday 22<sup>nd</sup> Entertainment - Duffy Tribute Band*

*Dinner served at 7.45pm prompt*

Roasted vine tomato soup, toasted croutons, pesto cream

Chicken liver pate, onion chutney, toasted brioche

Tre-Ysgawen prawn cocktail buttered brown bread

Roast turkey, chestnut and apricot stuffing, bacon and chipolata roll, roast gravy with cranberries

Herb crusted fillet of salmon, white wine, saffron and dill sauce

Roasted aubergine, fine ratatouille, 'Perl Wen' cheese

*All served with seasonal vegetables, roast potatoes and parsnips*

Traditional plum pudding, rum sauce

Vanilla cheesecake, fruit compote

Trio of Welsh cheeses, tomato chutney

Coffee and mince pies

**£29.50**

*Christmas Day Lunch Menu  
Bwydlen Cinio Ddydd Nadolig*

**12.00pm - 1.30pm**

Canapés on arrival

Parsnip and apple velouté, truffle oil

Pressed fish terrine, buttered spinach, caper berries, lemon and dill butter sauce

Confit of duck leg, smoked duck breast, celeriac rémoulade, orange and vanilla sauce

Roast turkey, chestnut and apricot stuffing, bacon and chipolata roll, roast gravy with cranberries

Roast sirloin of Welsh beef, creamed onions and horseradish, rich forestière sauce

Fillet of Halibut, buttered greens, langoustine bisque

Tian of roasted vegetables, breaded 'Perl Wen', balsamic reduction

*All served with seasonal vegetables, gratin dauphinoise, roast potatoes and parsnips*

Lemon Sorbet

Traditional plum pudding, rum sauce

Dark chocolate tart, white chocolate ice cream

Vanilla crème brûlée, ginger shortbread and mulled fruits

Tasting of Welsh cheeses, tomato chutney, grapes and celery

Coffee and mince pies

**£69.00 Adult - £37.50 Child**

*Evening Menu at Nöelle's  
Bwydlen Nos Nöelle*

Smoked goose breast, onion marmalade, orange dressing

Herb crusted 'Perl Wen' cheese, cranberry relish, micro herbs

Poached monkfish, cucumber shallot and dill salsa, lemon butter sauce

Roasted butternut squash and goats cheese soup, curried croutons

Roast turkey, chestnut and apricot stuffing, bacon and chipolata roll, roast gravy with cranberries

Roasted pork fillet, apple puree, parsnip tartin, mustard cream

Lemon sole and smoked salmon paupiette, buttered spinach, white wine and herb sauce

Shallot tarte tatin, balsamic onion chutney, mustard dressing

*All served with seasonal vegetables, roast potatoes and parsnips*

Clementine sorbet

Traditional plum pudding, brandy butter, rum sauce

Orange and vanilla panacotta, mulled berry compote

Chocolate fondant pudding, vanilla ice-cream

Tasting of Welsh cheese, tomato chutney, grapes and celery

*Extra Course*

Tasting of Welsh cheese, tomato chutney, grapes and celery: **£5.95 supplement**

Coffee and mince pies

**Any 2 Courses - £27.95 • Any 3 Courses - £32.95**

*Luncheon Menu  
Bwydlen Ginio*

Roasted vine tomato soup, toasted croutons, pesto cream

Chicken liver pate, onion chutney, toasted brioche

Tre-Ysgawen prawn cocktail buttered brown bread

Melon and pineapple cocktail, fruit sorbet

Roast turkey, chestnut and apricot stuffing, bacon and chipolata roll, roast gravy with cranberries

Herb crusted fillet of salmon, white wine, saffron and dill sauce

Honey roast ham, mustard cream

Roasted aubergine, fine ratatouille, 'Perl Wen' cheese

*All served with seasonal vegetables, roast potatoes and parsnips*

Traditional plum pudding, rum sauce

Vanilla cheesecake, fruit compote

Trio of Welsh cheeses, tomato chutney

Selection of fruit ices and sorbets

Coffee and mince pies

**Any 2 Courses £14.50**

**Any 3 Courses £18.50**