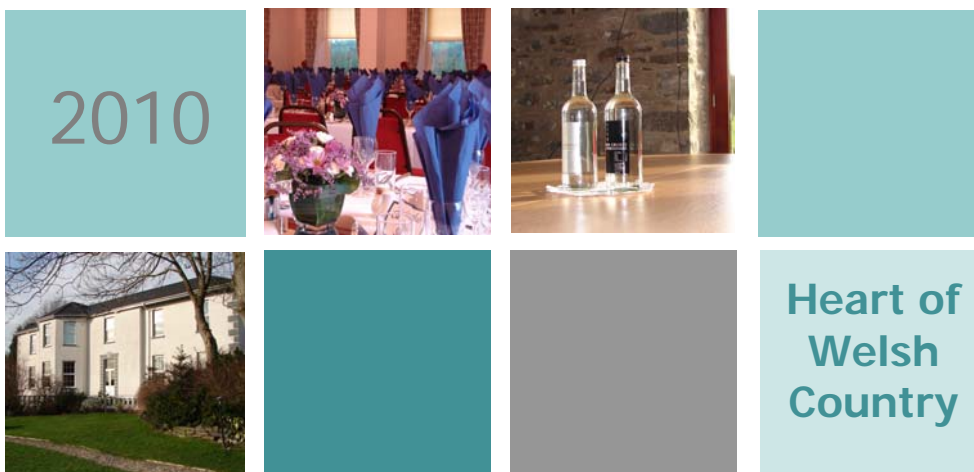




Function Brochure

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Functions at the TyGlyn

Whether you are looking for a birthday party or a family dinner, here at the TyGlyn we have the facilities and the experience to cater for all your needs.

Enclosed in the brochure you will find: -

- **3 course Dinner Menu**
- **Carved Presentation Buffet**
- **“Build Your Own Party Buffet”**

Important Information

Final numbers will be required one week prior to the event. These are the numbers that will be catered for and therefore charged.

Payment for your function must be on the day of the event or earlier unless you have arranged full credit facilities with us here at TyGlyn. Please be aware that credit checks may take up to three months to arrange.

For all menus individual choices are needed 1 week in advance to enable ordering and preparation of dishes.

If you have any favourite dishes that are not shown please ask and we will endeavour to meet your request.

Dishes for vegetarians and those with dietary requirements can be organised, please ensure you discuss with the hotel before arrival as anyone found on the day might not.

If you would like to add Tea and Coffee to any menu this would be at the price of £1.25 per person.

3 Course Dinner Menu £18.95 per person

The menu selector below will show dishes that are available. Please choose a choice of 2 starters, 1 main course and choice of 2 desserts.

<p>Starters</p> <p>Choose 2</p>	<p>Cream of Vegetable Soup Tomato and Basil Soup Celery and Stilton Soup Cream of Leek and Potato Soup Cawl and Cheese – (£1 extra per person) Melon with Wild Berry Compote Prawn Cocktail and Marie Rose Sauce Chicken Liver Pate, Toasted Baguette, Onion Chutney</p>
<p>Main Courses</p> <p>Choose 1</p>	<p>Roast Cardiganshire Turkey, Cranberry Sauce, Savoury Stuffing, Sausage and Bacon, Roast Gravy</p> <p>Roast Topside of Welsh Beef, Yorkshire Pudding, Horseradish Cream, Roast Gravy</p> <p>Roast Leg of Welsh Lamb, Mint Sauce and Roast Gravy</p> <p>St. David's Chicken - Chicken Breast cooked in Honey, Smokey Bacon and Leek Sauce</p> <p>Fillet of Pan-fried Salmon, Creamy White Wine and Leek Sauce</p> <p>Rack of Lamb, Redcurrant and Port Sauce (£2.95 Extra Per Person)</p>

Desserts	
Choose 2	Raspberry Sherry Trifle Wild Berry Eton Mess Tropical Eton Mess Strawberry Gateau Fresh Fruit Salad Lemon Cheesecake with Passionfruit and Mango Sauce Bailey's Choc Chip Cheesecake, Coffee Crème Anglaise Raspberry Pavlova Apple Pie with Cream or Custard Orange and Cointreau Crème Brulee Chocolate Profiteroles Belgian Chocolate Torte with Butterscotch Sauce Vanilla Cheesecake with Berry Compote

Carved Presentation Buffet

£19.95

Starter

Melon or Soup

Main Course

(Please select from the build your own buffet)

2 Choices from Section A

4 Choices from Section C

5 Choices from Section D

Chunky Chips or Roast Potatoes

Dessert

(Please select from the build your own buffet)

2 Choices from Section E

Coffee with Mint

Build Your Own Party Buffet

If you would like a more traditional party buffet for your event then this option gives you choice and flexibility.

Make your choices from the following sections below. A minimum of 4 sections must be taken, and no section can be mixed with another. Then add the prices together to get your price per person.

Section A <u>Cold Meats and Fish</u> 2 choices = £4.50 3 choices = £5.50 4 choices = £6.50	Sliced Cooked Ham Sliced Local Roast Beef Sliced Local Roast Turkey Poached Salmon
Section B <u>Baguettes</u> 2 Choices = £4.50	Homemade Pizza Baguettes Mini Filled Open Baguettes
Section C <u>Savoury Bites</u> 3 choices = £3.50 5 choices = £4.50 7 choices = £6.00	Chicken Goujons Chicken Satay Cheese and Pineapple Garlic Bread Sausage Rolls Chipolata Sausages Pork Pies Mini Scotch Eggs Oriental Lamb Samosa Onion Bhaji Vegetable Spring Roll Selection of Quiches Filled Vol au Vents Chicken Drumsticks

Build Your Own Party Buffet

(Continued)

<p>Section D <u>Freshly Prepared Salads</u> 3 choices = £3.50 5 choices = £4.50 7 choices = £6.00</p>	<p>Savoury Rice Waldorf Salad Crunchy Coleslaw Potato and Chives Mediterranean Salad Prawn Marie Sauce Pasta Salad Tomato and Balsamic Mixed Salad Pasta and Pesto Salad Tuna and Sweetcorn Pasta Salad</p>
<p>Section E <u>Hot Items</u> All at £1.50 per item</p>	<p>Hand-cut Chunky Chips Potato Wedges Roast Potatoes New Potatoes</p>
<p>Section F <u>Desserts</u> 1 choice = £2.95 2 choices = £3.95</p>	<p>Sherry Trifle Lemon Cheesecake Strawberry Gateau Bailey's and Chocolate Cheesecake Fresh Fruit Salad Chocolate Profiteroles Belgian Chocolate Torte</p>

Banqueting Wine List

To enhance your dinner or party why not choose a wine from our wine list. To ensure availability please inform the hotel 2 weeks prior to your event your wine requirements.

As a guide – 6 125ml (small) glasses can be had from each bottle of wine or Champagne.

BIN		PRICE
	House Champagne	£26.50
	House Champagne Rose	£26.50
	Piper Hiedseick	£30.00
	Moscato Spumante	£10.50
	Prosecco	£16.50
	Cave Masse House White Dry (France)	£10.50
	Cave Masse House White Medium (France)	£10.50
	Cave Masse House Red (France)	£10.50
	Monte Verde Chardonay (Chile)	£11.50
	Monte Verde Rose (Chile)	£11.50
	Monte Verde Cabernet Sauvignon (Chile)	£11.50
	La Campagne Chardonnay (France)	£11.50
	La Campagne Cabernet Sauvignon (France)	£11.50
	Vita Chardonnay Pinot Grigio	£12.50
	Vita Merlot Cabernet Sauvignon	£12.50
	Tierra Sauvignon Blanc (Chile)	£13.50
	Tierra Merlot (Chile)	£13.50

For wine during your meal choose from this list.

As a guide, there a 6 glasses in each bottle of wine or Champagne

Please ask for more choice of wines