

Make your
Christmas Sparkle
at Bodnant Welsh Food





Whether you are entertaining colleagues and clients, or hosting an evening with friends and family, the award-winning cuisine and in house expertise, combined with its beautiful setting, make The Hayloft Restaurant the perfect venue for your Christmas celebrations.

A number of ways to make your festive season sparkle:

- ❖ Bodnant festive Demo and Dine evenings*
- ❖ Christmas afternoon tea
- ❖ Christmas lunch or evening dinner at The Hayloft Restaurant
- ❖ New Year's Eve celebration
- ❖ Private dining

*ENJOY A VERY SPECIAL CHRISTMAS FOOD DEMONSTRATION EVENING WITH DAI CHEF AND IN-HOUSE WINE EXPERT, TIM WATSON





'Festive food demo & dine' evenings

Enjoy a very special Christmas food demonstration evening with Dai Chef and in-house wine expert, Tim Watson.

Join Dai Chef and his culinary team to learn some great tips and techniques to help you create a magnificent Christmas menu. Bodnant's wine expert, Tim Watson, will also be on hand to advise you on the perfect accompaniment to your meal.

Then enjoy a traditional Welsh festive menu, using the finest locally sourced produce - full of authentic ingredients; allowing you an insight to Bodnant's most delicious recipes, with top tips to take home with you just in time for your Christmas cooking.

Friday December 5th and 19th. Starts 7.15pm.

❄ **3 course festive Welsh menu** ❄ **Full bar open until 12am**

Prices: £30 per person.

Demo, dine and sleepover

Enjoy the fun of your Christmas night without the worry of travelling home. 2 people sharing double or twin room within Bodnant's 5-star fabulous Furnace Farmhouse.

£75 per person.

Includes full Welsh breakfast



Menu

Starters

Chef's freshly prepared festive soup with homemade Bodnant bread and butter

Gateaux of Welsh oak smoked salmon bound with a herb mayonnaise, finished with dressed leaves, balsamic dressing and Aberwen cheese crackers

Rustic pork pâté stuffed with juniper finished with satsuma caramel and homemade Bodnant bread and butter

Sleigh ride of chilled fruits, slices of pineapple, melon, apple soft fruits perfumed with mint & finished with wild cranberry (v)

Cwt caws goats cheese salad with cranberry and chestnut herb croutons (v)

Sauté of chestnut mushrooms scented with sage, stuffed with apple, topped with Aberwen cheese and finished with a light apple cream (v)

Main

Traditional roast turkey with all the trimmings, stuffing, chipolatas and cranberry sauce

Homemade Bodnant wild game sausage with red onion marmalade and Welsh grain mustard mash

Pan fried sirloin of Welsh beef with peppercorn crust and hand cut chips (£2.50 supplement)

Steamed pork loin with bubble and squeak, Bodnant black pudding finished with Madeira sauce

Lightly grilled sea bass, wilted leaves and snow potatoes

Wild mushroom bake topped with festive cranberry and Aberwen cheese potato (v)

Dessert

Homemade Bodnant Christmas pudding flamed in a plum brandy sauce (v)

Dark chocolate pot, with a white chocolate mousse with satsuma caramel (v)

Award winning Aberwen cheese board with fruits and chutney (v)

Llaeth y Llan yoghurt sherry trifle topped with roasted chestnuts (v)

A gathering of Bodnant Ice cream with fruit coulis (v)

Coffee and homemade mince pie to finish

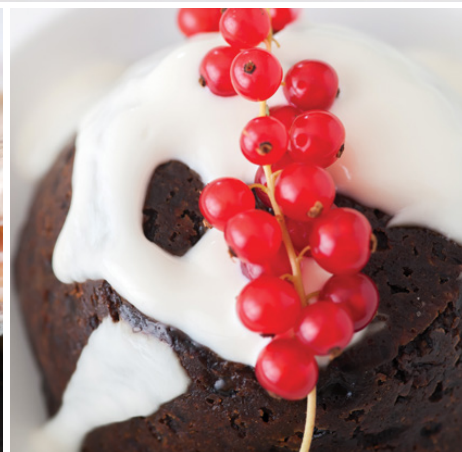
Festive lunch

Join us for a delicious meal to celebrate the festive season. Make it a special occasion for your friends, colleagues or family and enjoy a more relaxed meal.

Available from November 28th, please book your table to avoid disappointment.



Served 12pm -2pm.
2 courses £16.95 per person.
3 courses £19.95 per person.



Lunch

Starters

Chef's freshly prepared festive soup with homemade Bodnant bread and butter

Sleigh ride of chilled fruits, slices of pineapple, melon, apple soft fruits perfumed with mint & finished with wild cranberry (v)

Sauté of chestnut mushrooms scented with sage, stuffed with apple, topped with Aberwen cheese and finished with a light apple cream (v)

Rustic Welsh pork pâté perfumed with juniper finished with satsuma caramel and homemade Bodnant bread and butter

Main

Traditional roast turkey with all the trimmings, stuffing, chipolatas and cranberry sauce

Homemade Bodnant wild game sausage with red onion marmalade and Welsh grain mustard mash

Gently Bodnant butter poached salmon with wilted leaves and snow potatoes

Wild mushroom bake topped with festive cranberry and Aberwen cheese potato (v)

Dessert

Homemade Bodnant Christmas pudding flamed in a plum brandy sauce (v)

Dark chocolate pot, with a white chocolate mousse and satsuma caramel (v)

Award winning Aberwen cheese board with fruits and chutney (v)

Baubles of Bodnant ice cream with fruit coulis (v)

Coffee and homemade mince pie £2.50



Festive dinner

Join us for a delicious meal to celebrate the festive season. Make it a special occasion for your friends, colleagues or family and enjoy a more relaxed meal.

Available from November 28th, please book your table to avoid disappointment.

Arrive for dinner from 6.30pm - 9pm and receive a glass of mulled wine on arrival, followed by a sumptuous 4 course dinner. £24.95 per person.

Festive dinner

Starters

Chef's freshly prepared festive soup with homemade Bodnant bread and butter

Gateaux of Welsh oak smoked salmon bound with a herb mayonnaise, finished with dressed leaves, balsamic dressing and Aberwen cheese crackers

Rustic pork pâté stuffed with juniper finished with satsuma caramel and homemade Bodnant bread and butter

Sleigh ride of chilled fruits, slices of pineapple, melon, apple soft fruits perfumed with mint & finished with wild cranberry (v)

Cwt caws goats cheese salad with cranberry and chestnut herb croutons (v)

Sauté of chestnut mushrooms scented with sage, stuffed with apple, topped with Aberwen cheese and finished with a light apple cream (v)

Main

Traditional roast turkey with all the trimmings, stuffing, chipolatas and cranberry sauce

Homemade Bodnant wild game sausage with red onion marmalade and Welsh grain mustard mash

Pan fried sirloin of Welsh beef with peppercorn crust and hand cut chips (£2.50 supplement)

Steamed pork loin with bubble and squeak, Bodnant black pudding finished with Madeira sauce

Lightly grilled sea bass, wilted leaves and snow potatoes

Wild mushroom bake topped with festive cranberry and Aberwen cheese potato (v)

Dessert

Homemade Bodnant Christmas pudding flamed in a plum brandy sauce (v)

Dark chocolate pot, with a white chocolate mousse with satsuma caramel (v)

Award winning Aberwen cheese board with fruits and chutney (v)

Llaeth y Llan yoghurt sherry trifle topped with roasted chestnuts (v)

A gathering of Bodnant Ice cream with fruit coulis (v)

Coffee and homemade mince pie to finish

Private Dining

At Bodnant Welsh Food we offer a number of suites for your private dining requirements. Whether you require an intimate party for up to 12 guests or a large group dinner for up to 100 guests, Bodnant Welsh Food is the perfect centre for your festive celebrations. For larger parties we can offer the Hayloft Restaurant or Pochin room for your exclusive party. For smaller parties (up to 12) we can offer the River Room.

Christmas Afternoon Tea

Throughout December why not enjoy festive afternoon tea. The special Afternoon Tea includes a selection of sandwiches including turkey and cranberry sandwiches, a selection of Bodnant cakes & fancies including a mince pie, Christmas cake and chocolate yule log and pot of Welsh brew or locally sourced ground coffee.

£9.45 per person

Saturday Kitchen - Your Christmas made easy with Dai Chef

Join Dai Chef on Saturday mornings (**22nd & 29th Nov at 10am – 11.30am**) for a festive demonstration providing you with brilliant tips and techniques to ensure your Christmas menu is delicious and stress free.

Christmas Hampers - the perfect Christmas gift

From handmade chocolates to loose leaf tea, discover the very best Welsh food hand crafted with love from local artisan producers that Bodnant Welsh Food customers enjoy! **Visit www.bodnant-welshfood.co.uk/christmas to view the full range of hampers available.**

Gift Vouchers

Bodnant Welsh Food Gift Vouchers are available for the Cookery classes, Wine School classes, or can be used throughout the Welsh Food Centre. Available in £5, £10 and £50 denominations, **they can be ordered online, in store or call 01492 651 100.**



New Years Eve Dinner

Whether you are choosing to bring in the New Year at home or heading off to a party, why not enjoy a sumptuous New Year's Eve dinner at the Hayloft restaurant first. **Serving from 5pm.**

7 courses £49.95 per person.

New Years Eve Accommodation

Enjoy your New Year's Eve celebrations and stay in one of our stylish bedrooms within the Furnace Farmhouse. Dine in the Hayloft on New Year's Eve and stay overnight to enjoy a full Welsh breakfast on New Year's Day.

Accommodation packages £184.90 for two people, includes 7 course dinner.



Dinner

7 Course meal

Canapés served at your table -
Traditional haggis, neaps and tatws

Bisque of Welsh leeks finished with a Bodnant
smoked Aberwen cheese crouton

Gently steamed fillet of Sea Bass filled with an
Anglesey scallop mousse, served on a light saffron
mash potato surrounded by a light spider crab
cream

Bodnant's own satsuma sorbet finished with an
array of soft fruits

Roast sirloin of Welsh beef, flamed in Penderyn
whisky with wild mushroom sauce and
horseradish potato

A tartlet of white chocolate, topped with soft fruits
and a passion fruit coulis

OR

Award winning Bodnant Welsh cheese board with
fruits and chutney

Coffee, with baby Welsh cakes and amaretto
biscuits dipped in chocolate





Your next step?

Fridays and Saturdays throughout December are the most popular dates therefore we recommend that you book as early as you can for dining at the Hayloft restaurant.

For the 'Demo & Dine' evenings, when you have chosen your date, we will be able to provisionally hold your booking for 7 days. To confirm your booking, a non refundable deposit of £10 per person will be required.

Full payment is required by 30th November 2014.

How do I book?

To make it as easy as possible for you there are a number of ways to book.

WEBSITE

Visit www.bodnant-welshfood.co.uk

EMAIL

Simply email us your preferred date and number of people in your party. Send your email to restaurant@bodnant-welshfood.co.uk

TELEPHONE 01492 651100



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