

BEVERAGES

POT OF TEA & BISCUIT	£ 1.80
FRESHLY GROUND BEAN COFFEE & BISCUIT	£ 2.25
CAPPUCCINO, LATTE MACCHIATO, CAFÉ AU LAIT, ESPRESSO	£ 2.25
HOT CHOCOLATE	£ 2.25
FLOATER COFFEE	£ 2.75
LIQUEUR COFFEE	£ 4.25

SELECTION OF **TWININGS**TM
OF LONDON FLAVOURED TEA'S AVAILABLE
PLEASE ASK OUR WAITERING STAFF FOR MORE DETAILS

MERRY CHRISTMAS & HAPPY NEW YEAR FROM GREENMEADOW GOLF & COUNTRY CLUB

RESTAURANT OPEN 6 DAYS A WEEK,
AND SERVING TRADITIONAL ROAST ON SUNDAYS.

Gratuities at the Customer's Discretion
All meals are subject to availability

All prices include V.A.T.

HOW TO FIND US



We are situated just off the Croesyceiliog bypass on the A4042, and only 5 miles North bound from Junction 26 on the M4 from Cardiff, or Junction 25A from the Bristol Area. We are easily accessible from the Valleys and Northern area.

Ample parking is provided for cars and coaches.

Major Credit & Debit Cards

We DO NOT accept American Express



*We hope that you enjoy your visit to
The Meadows Bar & Restaurant at
GreenMeadow Golf & Country Club.*

We can cater for the following:

- Wedding Receptions
- Christening Parties
- Banquets / Restaurant Meals / Bar Meals
- Afternoon Cream Teas
- Conferences
- Presentation Evenings
- Sunday Lunch
- After Funeral Refreshments

*On our Lower Level there is
a fully stocked Golf Shop
and a Gymnasium*

OPEN TO THE PUBLIC 7 DAYS A WEEK



The Meadows PUBLIC BAR & RESTAURANT

CHRISTMAS 2014 A LA CARTE MENU

THE MEADOWS RESTAURANT AT
GREENMEADOW GOLF & COUNTRY CLUB
TREHERBERT ROAD
CROESYCEILIOG
CWMBRAN
TORFAEN
NP44 2BZ

RESTAURANT RESERVATIONS
01633 869321

WWW.GREENMEADOWGOLF.COM

THIS MENU IS VALID FROM 01/12/14 UNTIL 06/01/2015

A LA CARTE MENU

FIRST COURSE ~ CWRS CYNTAF

HALLOUMI CHEESE

SLIGHTLY GRILLED HALLOUMI CHEESE SERVED WITH SALAD GARNISH

£ 4.95

CHEESY GARLIC BREAD

THREE SLICES OF GARLIC BREAD WITH ROASTED WELSH CHEESE TOPPING

£ 3.15

LEEK & POTATO SOUP

LEEK & POTATO SOUP SERVED WITH A CRUSTY ROLL AND BUTTER

£ 3.85

SALMON GOUJONS

BREADED SALMON FILLETS COATED IN BREADCRUMBS LIGHTLY FLAVOURED WITH LEMON & LIME SERVED WITH SALAD GARNISH & DILL SAUCE

£ 4.95

MAIN COURSE ~ PRIFGWRS

TRADITIONAL THREE COURSE CHRISTMAS FAYRE

STARTERS

LEEK AND POTATO SOUP OR PRAWN COCKTAIL

MAINS

ROAST TURKEY SERVED WITH BACON-ROLLED CHIPOLATA SAUSAGE, SEASONAL VEGETABLES AND CRANBERRY SAUCE.

POACHED SALMON SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES AND CHEF'S OWN DILL SAUCE.

VEGETARIAN OPTION

VEGETABLE SAUSAGES OR NUT WELLINGTON SERVED WITH EITHER CHIPS AND PETTIT POIS OR VEGETABLES.

DESSERTS

CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE OR DOUBLE CREAM OR RED VELVET FUDGE CAKE SERVED WITH DOUBLE CREAM OR TOFFEE PECAN ICE CREAM SERVED IN A KEEPSAKE CERAMIC POT.

FINISH WITH

TEA OR COFFEE WITH AFTER DINNER MINTS

THREE COURSE MEAL £ 23.00

FROM THE GRILL

ALL OUR STEAKS ARE BRED IN WALES AND SOURCED FROM LOCAL FARMS. MEATS ARE WEIGHED BEFORE COOKING.

12OZ GAMMON STEAK

12OZ GAMMON STEAK SERVED WITH FRIED EGG AND PINEAPPLE

£ 11.75

8OZ SIRLOIN STEAK

8OZ SIRLOIN STEAK, SERVED WITH GRILLED TOMATO, ONION RINGS AND MUSHROOMS

£ 14.45

DUCK A L'ORANGE

BREAST OF DUCK IN A CLASSIC ORANGE SAUCE MADE WITH GRAND MARNIER

£ 14.95

16OZ T-BONE STEAK

T-BONE STEAK, SERVED WITH GRILLED TOMATO, ONION RINGS AND MUSHROOMS

£ 19.75

INCLUDED WITH ALL DISHES ABOVE ARE PETTIT POIS AND A CHOICE OF EITHER FRESH SALAD, BAKED POTATO OR CHIPS

DIANE OR PEPPER SAUCES TO COMPLIMENT YOUR STEAK £ 2.00 EACH

CURRY CHOICE

CHICKEN TIKKA

CHUNKS OF CHICKEN BREAST IN A MILDLY SPICED TIKKA SAUCE SERVED WITH RICE, CHIPS OR 1/2 & 1/2

£ 9.95

BEEF KERALA

DICED BEEF IN A MEDIUM TO HOT KERALA CURRY SAUCE SERVED WITH RICE, CHIPS OR 1/2 & 1/2

£ 9.95

OTHER MAIN COURSES

LASAGNE VERDE

AUTHENTIC ITALIAN DISH MADE WITH 100% BEEF AND TOPPED OFF WITH GRILLED WELSH CHEDDAR CHEESE

£ 8.95

WHITE WINE & MUSHROOM CHICKEN

8OZ CHICKEN BREAST WITH A WHITE WINE & MUSHROOM SAUCE

£ 12.25

THE ABOVE MEALS ARE SERVED WITH PETTIT POIS AND A CHOICE OF EITHER FRESH SALAD, BAKED POTATO OR CHIPS

VEGETARIAN CHOICE

TOMATO & PASTA BAKE

PASTA SHELLS AND BROCCOLI IN A CREAMY CHEESE AND TOMATO SAUCE TOPPED WITH WELSH CHEDDAR CHEESE, SERVED WITH EITHER FRESH SALAD, BAKED POTATO, CHIPS OR NEW POTATOES

£ 8.95

VEGETABLE LASAGNE

LAYERS OF SPINACH PASTA FILLED WITH VEGETABLES IN A TOMATO SAUCE, TOPPED WITH A BASIL SAUCE AND VEGETARIAN CHEESE SERVED WITH EITHER VEGETABLES OR CHIPS AND PETTIT POIS

£ 8.95

FROM THE SEA

8-9OZ TEMPURA BATTERED HAKE

8-9OZ HAKE IN TEMPURA BATTER DEEP FRIED SERVED WITH EITHER CHIPS, JACKET POTATO, AND PETTIT POIS OR FRESH SALAD TARTARE SAUCE ACCOMPANIMENT

£ 9.25

8OZ SALMON FILLET

POACHED NORTH ATLANTIC SALMON SERVED WITH A SELECTION OF VEGETABLES AND CHEF'S OWN DILL SAUCE

£ 12.25

SIDE DISHES

BOWL OF ONION RINGS

£ 2.25

THREE SLICES OF GARLIC BREAD

£ 2.20

SWEETS ~ MELYSFWD

SELECTION OF SWEETS

PLEASE ASK OUR WAITERING STAFF ON THE DAY FOR CHOICES, SWEETS ARE SERVED WITH EITHER FRESH DOUBLE CREAM OR ICE CREAM

£ 4.85

LEMON SORBET

£ 2.60

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE

£ 4.85

SELECTION OF FLAVOURED ELITE ICE CREAMS 

£ 4.35

PEACH MELBA OR PINEAPPLE MELBA

£ 4.85

KNICKERBOCKER GLORY

£ 4.95

CHEESE & BISCUITS SELECTION OF WELSH AND TRADITIONAL CHEESES

£ 4.70

DURING DECEMBER CHRISTMAS CRACKERS WILL BE ON THE RESTAURANT FOR ALL DINERS TO ENJOY. FINISH OFF YOUR MEAL WITH ONE OF OUR MANY BEVERAGES, PLEASE SEE REVERSE.

~ WELSH SPECIALITIES

Gluten & Nut Disclaimer:

We monitor the presence of gluten and nuts in all our products; however, we cannot guarantee that any items are free from traces of these ingredients. In our kitchens we do prepare products containing gluten & nuts and unfortunately cross contamination can occur.

