

Christmas Wine & Dine

Wine & Dine

Advertisement Feature

Make this year a Christmas cracker

WHETHER you want to catch up with friends and family or simply enjoy a selection of the region's delicious food, Christmas is the perfect time to indulge in some fine dining.

Home to an abundance of fantastic restaurants, North Wales is renowned for its great cuisine as well as its warm, friendly service, and there are a wide variety of culinary delights right on your doorstep.

From Michelin-starred restaurants, stylish gastropubs and child-friendly venues to romantic bistros, Christmas diners will be spoilt for choice and as many places put on a range of special festive offers there are lots of great deals to take advantage of.

In particular, the run up to Christmas is an excellent time to meet up with much-loved family members and if you've already got plans for the big day itself, dining out before Christmas provides the perfect setting for festive reunions.

Equally, spending time with close friends is just as important and there's nothing better than escaping the hustle and bustle of busy life to let your hair down and catch up on the latest gossip. Whether it's an evening of cocktails and fine dining, or a long lunch and steaming mug of hot coffee, the region boasts venues to suit every occasion and budget.

Reserve your party place

YOU might have started making your Christmas shopping list, but have you sorted out your Christmas party yet?

The busiest party month of the year, December is officially the season of joy and glad tidings and with so many great places to eat, drink and be festive - there's no better time to get out and make the most of it.

From leisurely Christmas lunches at the pub and gourmet evening meals, to cabaret nights complete with a generous helping

of excellent entertainment, the region has something to suit everyone.

Post-work, there are a wide range of restaurants able to cater for your needs, and whether you fancy a set three course menu with all the trimmings, or would rather head to your favourite haunt for an Indian, Chinese or Italian, you'll be spoilt for choice.

There are also an abundance of bars, clubs and entertainment venues so if you want to strut your stuff to Slade you can carry on the party into the wee hours.

Likewise, lunch-time Christmas parties are equally as popular in

the count down to the big day. Ideal for both those who live far away from work or have young children and don't fancy staying out all night, lunch time celebrations offer the ideal alternative. Plus, as lunch menus are often cheaper than their evening counterparts, a day time party can be easier on the pocket too. Alternatively, if you really fancy pushing the boat out why not hire a private venue or function room? From stylish wine bars and hotels, to grand marquees and golf clubs, there are a wide variety of venues to suit both intimate and lavish parties. And, if your venue of choice doesn't

offer its own in-house catering service, there is also an ample supply of catering companies just a phone call away.

Christmas work parties aren't just a great excuse to indulge in some fine dining, however, they also give you the ideal chance to relax and let your hair down with your colleagues. Whether it's catching up to know that new member of staff or simply taking time to catch up on one another's lives, leaving the office behind and enjoying yourself is a great way to rid yourself of stresses and strains from the workplace.

So this Christmas don't delay - book your festive work party now.



Festive fun: Start your Christmas with a night to remember.

Oak Lodge Inn

Now Taking Bookings For Christmas Parties From 1st - 23rd December

3 Course Meal with Mince Pies, Christmas Crackers and Tea or Coffee Available every day @ Lunchtime 12pm - 2pm £17.95 Evenings Sunday - Thursday 5pm - 9pm £17.95 Friday & Saturday including Disco 5pm - 1am £24.95

Book now on 01248 410919 or email enquiries@oaklodgeinn.co.uk For parties of 6 and over, we will require a deposit and completion of a pre-order form. Please phone for details.

Y BEUNO

Clynnog Fawr, Caernarfon 01286 660785 HOTEL, RESTAURANT AND BAR

NADOLIG 2008

Prydau cartref safonol - cynrych lleol da

Ymunwch a ni am

BARTI NADOLIG HWYLIOL

bwffe nadoligaidd neu bryd traddodiadol

BWFFE NOS GALAN

Gyda adoniant

Cinio Nadoligaidd yn ychwanegol i'r fwydlen arferol o'r 1af o Ragfyr

Dewch draw am achlysur arbennig pryd anffurfiol neu diod bach!

CHRISTMAS 2008

Homemade food cooked using the best, fresh, local ingredients

Join us for your

CHRISTMAS PARTY

Christmas Buffet or Traditional Christmas Menu

NEW YEARS EVE BUFFET

With entertainment

Christmas Specials Menu available in addition to the usual menu from 1st December!

Join us for a pub meal, special occasion or just a drink!



Meifod Country House Special CHRISTMAS MENU
Tel: 01286 673351
Festive Lunch Menu @ £16.95 per person
Includes: Special Christmas Carvery, Crackers & lots of fun
£10.00 Drink Voucher to the organiser of Parties over 25 people

Christmas Carvery

STARTERS
Cream of Leek & Potato Soup
Melon Balls in chilled Mulled Wine
Home made smooth Chicken Liver Pate with toasted Brioche & Cranberry Chutney

All served with warm bread rolls
MAIN COURSE
Roast Local Turkey with Chipolata Sausage & Bacon Roll, served with Chestnut Stuffing

Honey Baked Ham
Slowly baked with Brown Sugar & Honey
Grilled fillet of Salmon with a Chive Cream Sauce

Vegetarian Choice:
Chargrilled Vegetable & Quorn Carbonara with Pasta, Fresh seasonal Vegetables, Creamed & Roasted Potatoes

DESSERTS
Home made Christmas Pudding with a Brandy flavoured sauce
Meringue Nest with fresh Cream & Fruit
Coffee & Mince Pies

All parties are subject to a £10.00 per person deposit & the reservations must be confirmed in writing. We request choices & final payments are received at least 2 weeks before the event. Any cancellation in numbers received by us will be fully charged for.

Meifod Country House
Bontnewydd, Caernarfon - Tel: 01286 673351

Carferi Nadolig

CYRSIAU CYNTAF
Cawl hufennog Cennin a Thatws
Peli Melon mewn Gwia Sbeistyd oer
Pate cartref llyfn lau Cwy lar gyda Brioche wedi

ostio & Siytni Llugaeron
I gyd wedi gweini gyds rholyn bara cynnes & meny
PRIF GWRS
Rhost Twrci Lleol gyda rholyn Sosej
Chipolata a
Bacwn & Stwffin Castonwydden
Ham Pob Mel

wedi pobi yn araf yda Mel & Siwgr
Ffilled o Eog wedi grilia gyda Saws hufennog
Cennin Syfi
Dewis Llysieuol:
Carbonara Quorn a Llysiau don yradell
gyda Phasta

Llysiau ffres Tymboral gyda Thatws Rhost & Mash
PWDINAU
Pwddin Nadolig cartref gyda Saws Blas
Brandi

Nyth Meringue gyda Hufen Ffres a
Ffrwythan
Coffi & Tarten Mins
Mi fydd angon blaendai di-dychwelyd o
£10.00 y pen

ac mae rhaid i'r bwcin cael ei gadarabau'n
ysgrifenedig.
Yr ydym yn gofyn am, ddewisiadau a'r
taliadau terfynol o leiaf pythefnos cyn y
dyddiad.
Mi fydd rhaid talu ya llawn am umhyw
ganslad yn y niferoedd a derbynwyd
gennyf

Tafarn Y Rhos Christmas Menu

Available from Monday 1st Dec to Saturday 20th Dec 2008

Soup of the Day
Crispy Duck & Bacon served on a Beetroot & Orange Salad

Prawn & Avocado Cocktail
Fan of Melon with Parma Ham & Winter Fruits

Roast Anglesey Turkey & Trimmings
Roast Topside of Beef & Yorkshire Pudding
Roast Festive Ham & Cranberry Sauce
Pan-fried Fillet of Cod served with Mussels, Cream & Garlic

Spinach, Roast Pepper & Butternut Squash Filo Parcel
with Provencal Sauce

Xmas Pudding with Rum Sauce
Fruit of the Forest Tart with Chantilly Cream
Poached Pear with Chocolate Sauce
Selection of Ice Cream

Tea or Coffee & Mince Pies

2 course £17.95 - 3 course £21.95
Booking Essential Tel: 01248 724404

VENETIA
RESTAURANT & BOUTIQUE ACCOMMODATION
Christmas Menu 2008
1st December - 24 December
£23.95

Starters
Pumpkin & Ricotta Parcels, Basil & Tomato Sauce (v)
Broccoli & Mascarpone Soup (v)
Chicken Liver, Brandy & Sage Pate, Sweet & Sour Chutney
Salmon & Cod Fishcake, Red Onion Jam

Main Course
Roast Turkey, Brie & Cranberry Stuffing, Chipolata & Turkey Gravy
Welsh Lamb Shank, Honey Glazed, Parsnip Puree & Rosemary Sauce
Steamed Salmon, Garlic Creamed Spinach
Creamy Saffron Asparagus & Broccoli Risotto (v)
all served with seasonal vegetables

Desserts
Sticky Toffee Pudding
Passion Fruit Parfait
Christmas Plum Pudding
Coffee, Mince Pies & Christmas Crackers

Pre orders essential for festive menu... we are also open on New Years Eve!

LON SARN BACH • ABERSOCH • GWYNEDD • LL53 7EB
Tel: 01758 713354 • email: justask@venetiawales.com
website: venetiawales.com

Y BEUNO
Clynnog Fawr, Caernarfon 01286 660785
HOTEL, RESTAURANT AND BAR

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With entertainment
Christmas Specials Menu available in addition to the usual menu from 1st December!
Join us for a pub meal, special occasion or just a drink!

Sullivan's Espresso Bar & Restaurant
Rhosneigr, LL64 5UQ.
Tel: 01407 811 111

CHRISTMAS DAY MENU £48.50 PER HEAD

MULLED WINE WITH CANAPES BROCCOLI, STILTON & ROASTED CHESTNUT SOUP GAME TERRINE WITH A RED ONION AND THYME CONFIT AND TOASTED BRIOCHE.

OR
POACHED ROULADE OF LEMON SOLE WITH A CHAMPAGNE AND CHIVE SAUCE.

OR
MILLE FUILLE OF PUFF PASTRY WILD MUSHROOMS IN A NOILLY PRAT CREAM AND HERB SAUCE AND BUTTERED ASPARAGUS

SMOKED SALMON AND TROUT PARCEL WITH AIOLI
OR
TRADITIONAL BUTTER ROASTED TURKEY, WITH A CHESTNUT AND REDCURRANT STUFFING CHIPOLATA SAUSAGE WRAPPED IN BACON WITH A RICH GRAVY.

OR
ANGLESEY BEEF WELLINGTON, FILLET OF BEEF, ENCASED IN GOLDEN PUFF PASTRY WITH A MUSHROOM DUXCELLE AND A RICH MADEIRA JUS.

OR
ALL MAIN COURSES ARE SERVED WITH NEW AND ROAST POTATOES AND SEASONAL VEGETABLES

OR
RICH CHRISTMAS PUDDING WITH BRANDY SAUCE CHOCOLATE TORTE CITRON TART SELECTION OF WELSH ICE CREAMS

HAVE YOU BOOKED YOUR CHRISTMAS PARTY YET?

CALL NOW ON 0870 832 9903
FOR OUR NEW CHRISTMAS BROCHURE

The Legacy Royal Victoria Hotel
Llanberis, Gwynedd, LL55 4TY
Tel: 0870 832 9903 Fax: 0870 832 9904
mev-royalvictoria@legacy-hotels.co.uk
www.legacy-hotels.co.uk

Christmas Party Nights

Throughout December, The Legacy Royal Victoria Hotel will be hosting its Festive Party Nights.
Arrive to a drinks reception at 7pm, slipping into the party mode with your friends. Dinner will be served in our Padam Restaurant at 7.30pm with some table magic from Howard, followed by dancing until late with our resident DJ.
Selected dates in November 2008 - January 2009
from **£22.00** per person

MENU
Cream of Vegetable Soup, chive chantilly
Terrine of Chicken, forest mushrooms, red onion relish, hazelnut salad
Rose of Melon, mango & pineapple sailpan, mint syrup

Roasted Turkey Breast, cranberry & chestnut stuffing & chipolata
Pan Roasted Salmon, on new potatoes, tomato & tarragon cream
Roast Leg of Welsh Lamb, with garlic & thyme and garden mint
Warm Tartlet of Baby Spinach, red pepper & goat's cheese

Dark Chocolate Tart, white chocolate sauce
Traditional Christmas Pudding, warm brandy sauce
Lemon Posset, citrus shortbread fingers

CALL NOW ON 0870 832 9903
FOR OUR NEW CHRISTMAS BROCHURE

The Legacy Royal Victoria Hotel
Llanberis, Gwynedd, LL55 4TY
Tel: 0870 832 9903 Fax: 0870 832 9904
mev-royalvictoria@legacy-hotels.co.uk
www.legacy-hotels.co.uk

The Gadlys
COUNTRY HOUSE HOTEL
Camaes Bay, Isle of Anglesey LL67 0LH
Tel: 01407 710227

Christmas Parties
November and December 2008
Three Course Christmas Menu
£16.50 per person

Christmas Day Lunch
Five Course Lunch with all the Trimmings
£43.00 per person
Reservations now being taken

For more information call
01407 710227

Bwydlen Nadolig "Caffi Gwynant" Christmas Menu

Dechreuwyd / Starters
Winter Vegetable Soup with Spiced Crème Fraiche & Crusty Bread (v)
Stilton & Guinness Patchwork Pate with Red Onion Marmalade and Wholemeal Toast
Llundudno Smoked Salmon and Avocado Bake
Cantaloupe Melon with Fresh Strawberries & Mulled Wine Syrup (v)

Prif Gwrs / Mains
Traditional Roast Turkey with Homemade Chestnut & Apricot Stuffing, and all the Trimmings
Salmon 'en Croute with a Watercress & White Wine Cream Sauce
Cranberry Crusted Rack of Welsh Lamb with Olive Oil & Rosemary Mash, and Red Wine Sauce
Caramelised Red Onion, Lentil and 'Peri Wen' Wellington with Port Sauce (v)
(all served with seasonal vegetables and roast potatoes)

Pwddin / Dessert
Christmas Pudding with Brandy Sauce
Fresh Cream Profiteroles with Chocolate Sauce
Homemade Bailey's Cheesecake
Caramelised Orange and Passion Fruit Trifle

2 course £19.95 3 course £22.95
(prices include coffee & mints)

BEAT THE CREDIT CRUNCH. BRING YOUR OWN ALCOHOL
Bookings now being taken for lunch time and evening parties
"Caffi Gwynant", Nantgwynant, Caernarfon Tel: 01766 890855