

THE GEORGE

—◆◆—
RESTAURANT

MENU



Autumn 2007
1st September - 31st December

TY NEWYDD

—◆◆—
COUNTRY HOTEL

Starters

Our starters provide an ideal appetiser to your main meal. We only use the freshest ingredients which we source locally wherever possible and all of our dishes are homemade.

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| ✓ | Bread Basket | £1.00 |
| | Selection of freshly baked breads. Price per person. | |
| ✓ | Homemade Soup of the Day | £3.75 |
| | Served with a freshly baked roll. | |
| | Risotto of Smoked Chicken and Butter Beans | £4.50/£8.95 |
| | Home smoked chicken and butter bean risotto with shavings of parmesan and seasoned tomato oil. Available as a main course. | |
| ✓ | Spinach and Perl-Lâs Quiche | £4.25 |
| | With crispy leeks and grain mustard cream. | |
| | Pork and Pistachio Terrine | £4.45 |
| | Wrapped in Carmarthen ham and accompanied by a raisin and apple chutney. | |
| | Tian of Prawn and Avocado | £4.95 |
| | With poached tomato dressed and a grapefruit water dressing. | |
| | Salad of Pigeon and Black Pudding | £4.75 |
| | Dressed with balsamic shallot compote. | |
| ✓ | Melon | £3.95 |
| | Served with a selection of fresh fruits & coulis drizzle | |
| | Prawn Cocktail | £4.25 |
| | Served on a bed of shredded iceberg with homemade Marie Rose sauce. | |
| | Ty Newydd Paté | £3.95 |
| | Served with a mixed leaf garnish, homemade chutney and melba toast. | |

Main Meals

Unless otherwise stated our main meals are served with your choice of sautéed, mashed or new potatoes.

Ty Newydd Cawl

£9.95

A modern twist on a traditional Welsh cawl.

Pan Fried Fillet of Beef

£13.95

Served on dauphinoise potato with wild mushroom and peppercorn sauce.

Poached Fillet of Pork

£9.95

Served on fruity red cabbage with a smoked bacon jus.

Slow Cooked Haunch of Venison

£11.95

Served with button onions and mushrooms in a juniper sauce complimented by buttered parsnip.

Sauté Chicken

£9.45

With roasted aubergine caviar, thyme jus and French beans.

Char Grilled Tuna Loin

£10.95

Set on a crab spaghetti surrounded by a laverbread pesto.

Grilled Whole Place

£10.95

With a cockle and tomato butter infused with dill.

✓ Wok Fried Vegetables

£8.95

Served with noodles and an oriental sauce.

✓ Vegetable Ragout

£8.95

Served in a light pastry basket on a bed of pureed chick pea and turned potatoes.

From the Grill

Steaks are cooked to your liking. All grills are served with mushrooms, grilled tomato, homemade onion rings and a choice of sautéed, mashed or new potatoes.

Sirloin Steak £12.25

8oz prime welsh sirloin steak.

Rump Steak £11.95/£8.35

12oz/6oz prime welsh rump steak.

Gammon £9.95/£7.95

12oz/6oz horseshoe gammon with either a fried egg or pineapple.

Chicken Fillet £7.95

8oz Brecon free range chicken fillet.

Salmon Fillet £8.95

6oz salmon fillet cooked to your liking.

Sauce

Peppercorn sauce £2.00

Blue cheese & chive £2.00

Sweet Hickory BBQ £2.00

Side Orders

A little extra on the side?

Bowl of Chips	£1.95
Lightly salted thick cut chips.	
Jacket Potato	£2.25
Served with Butter.	
Mashed Potato	£2.25
Served with Butter.	
New Potato	£2.25
Served with Butter.	
Side Salad	£2.25
Chef's freshly prepared seasonal salad.	
Vegetables	£2.20
Medley of seasonal vegetables finished in parsley butter.	
Cauliflower Cheese	£2.45
Fresh cauliflower in a creamy cheese sauce.	
Creamed Leeks	£2.45
Fresh leeks cooked in a cream and parsley sauce.	
Garlic Bread	£1.95
Freshly baked baguette served with garlic butter.	
Garlic Bread with Cheese	£2.75
Freshly baked baguette served with garlic butter and mozzarella cheese.	
Bread Basket	£1.00
Selection of freshly baked breads.	
Homemade Onion Rings	£1.90
Poppadom	£1.00

Dessert

All of our delicious desserts are made here in the Ty Newydd kitchens.

Dessert Assiette

£5.45

Comprises a trio of small but far from measly portions of the chef's choice of desserts.

Crème Brulée

£4.25

With homemade shortbread biscuits. We regularly change the flavour of our Brulées please ask the waitress for today's choice.

Gateau of the Day

£3.95

Today's homemade gateau served with pouring cream.

Ice Cream

£3.25

Choose three scoops from chocolate, strawberry or vanilla.

Wild Forest Berry Jelly

£4.25

With homemade lavender ice cream.

Apple Wafers

£4.45

Infused with almond and served with cinnamon cream.

Sticky Toffee Pudding

£3.95

Served with Penderyn whisky custard.

Elderflower Bavarois

£4.25

Topped with mulled wine and served with our own shortbread biscuits.

Ice Cream Scoop

£1.00

Add an extra scoop of ice cream to your dessert; choose from chocolate, strawberry or vanilla.

Welsh Cheese Selection

£5.95

Choose any 3 of the following Welsh cheeses served with grapes, crudités & biscuits.

Pwll Mawr: (Big Pit) is a mature cheddar with a bite into the past. It is matured at the bottom of Big Pit mineshaft. The farmhouse cheddar flavour is typical of the cheddars produced in the past and is sealed in a velvety black wax.

Pwll Ddu: (Black pool) cheddar is flavoured with mustard, leeks and Double Dragon Welsh ale which gives a mouth watering savoury bite. Combined with a wholemeal malted roll it provides a wholesome tasty meal. The cheese is coated in a neutral wax allowing the texture of the mustard grain to shine through.

Blaenafon: translates as "where the river flows in the upper reaches of the valley". This cheddar is flavoured with the finest Welsh whisky and ginger preserve to give sweetness and warmth to the cheese. Served with oatcakes or wholemeal crackers it makes a perfect choice for a specialty cheeseboard. The cheddar is coated in a deep blue wax which represents the colour of Blaenafon pottery produced in the early 19th century and from which the town's football team take their name, the Blaenafon Blues.

Capel Newydd: (New Chapel) white wine and elderflower provide the bouquet for the gentle flavour of this cheddar. Combined with a hint of garlic and lemon thyme. The cheese is sealed in a rich green wax.

Bara Brith: (Speckled bread) is a traditional Welsh bread recipe. This cheddar imitates this by being blended with plumped juicy raisins and mixed fruit which has been infused with 'Black Mountain' liqueur, a medieval apple and blackcurrant brandy produced by the Celtic Spirit Company. The cheese is covered in a rich brown wax.

Anadl y Ddraig: (Dragon's breath) is a hot chilli cheddar with a hint of sweetness and the creaminess of a local Welsh ale that has been blended together to produce a cheese that will leave you breathing the fire of a dragon. The cheese is enveloped in a fiery red wax

Perl Lâs: A truly different Blue Cheese. When young Perl Las has a light taste and a salty flavour. When mature it becomes golden in colour and stronger in taste yet still delicate. It fills the mouth with an array of exciting tastes.

Caws Preseli: A Welsh soft fleshed mould ripened cheese made with cows milk. Best served after being matured at room temperature for a few days to lift the taste and soften the text

Oak Smoked Cerwyn: A young cheese smoked in a traditional way in a smoke house using off cuts of oak. Smoking takes place over two days giving a medium smoke taste and light buttery texture.

Caws-Y-Graig: A hard goats cheese with a clean robust flavour, matured for at least three months.

Why not take some cheese home with you?

All of our cheeses are available to purchase in truckles (a 200g portion of cheese). The truckles are coated in a protective wax and have a shelf life of up to 6 months.

£3.95

Heritage Set of 4 Individual cheddars (approx 60g each) Pwll Mawr, Pwll Ddu, Blaenafon and Capel Newydd.

£6.95