



BRYNMEADOWS
GOLF · HOTEL · SPA

CHRISTMAS 2023



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www.brynmeadows.co.uk

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Whilst our menu does include vegan, vegetarian, and gluten free options, we are also able to cater to other dietary requirements. When you book a table, please let us know if you have any dietary needs, so our chefs can prepare for your arrival.

Afternoon Tea in Blas

Available from 27th November - 23rd December

Enjoy a traditional Afternoon Tea with a festive twist, with unlimited freshly brewed tea, coffee, and a festive drink.

Traditional Selection of Sandwiches served on White and Brown bread:

Smoked Salmon and Chives
Cream Cheese and Cucumber (V)
Cheese Savoury and Salad (V)
Turkey and Cranberry

Sweet Selection:

Festive Cupcake (V)
Honeycomb Cheesecake (V)
Dark Chocolate and Orange Tart (V)
Warm Mince Pies (V)
Homemade Scones and Welsh Cakes
with Clotted Cream and Jam

Served Monday - Saturday 1pm - 5pm


£29.95 per Adult

£16.95 per Child (age 1 - 12)



Festive Lunch & Dinner in Blas

Available from 27th November - 23rd December



Whether you're celebrating a special occasion, or just looking for an excuse to gather loved ones and indulge in delicious food, our festive menu is perfect to accommodate everyone.

Lunch is served between 12pm - 4pm

£27.95 Per Adult

£16.95 Per Child (age 1 - 12)

Dinner is served between 6pm - 9pm

£34.95 per Adult

£18.95 per Child (age 1 - 12)



Festive Lunch & Dinner Menu

Pg. 3

To Start:

Roasted Vegetable Soup (V,VE)

Served with Toasted Garlic and Herb Croutons

Pork Pate

Served with Cranberry Chutney, Toasted Crostini's

Smoked Salmon and Prawn Roulade

Served with Cream Cheese and Chive, Herb Dressing

White Truffle Mozzarella Arancini (V,VE)

Served with Spiced Tomato Compote, Dressed Rocket

To Follow:

Roasted Crown of Turkey with Cranberry Sauce

Served with Sage and Onion Stuffing, Roast Potatoes, Honey Roasted Parsnip, Pig in Blanket, Festive Vegetables and a Rich Roast Gravy

Roasted Beef with Horseradish Sauce

Served with Roast Potatoes, Festive Vegetables, Honey Roast Parsnips, Rich Roast Gravy and a Yorkshire Pudding

Fillet of Cod

Served with Crushed Parsley Potatoes and Creamed White Wine Sauce

Mushroom and Cranberry Wellington (V)(VE)

Served with Roast Potatoes, Honey Roast Parsnips, Festive Vegetables and a Rich Vegetable Gravy

To Finish:

Traditional Christmas Pudding (V)

Served with Brandy Creme Anglaise

Chocolate and Honeycomb Cheesecake (V)

Served with Chantilly Cream

Vanilla Panna Cotta (V)

Served with Honey Glazed Granola Crunch

Profiteroles (V)

Served with Chantilly Cream and Chocolate Orange Sauce

Tea and Coffee included with Dinner



Disco with Santa

Available on 18th, 19th, 20th & 23rd December

Family fun buffet with children's disco and entertainment in the Fairway Suite. Plus, Holly the Elf will take all the good boys and girls to visit Santa in his grotto.

Arrival from 5pm, dine from 5.30pm, disco until 9pm.

ADULTS MEAL:

Roasted Crown of Turkey with Cranberry Sauce

Served with Sage and Onion Stuffing, Roast Potatoes, Honey Roasted Parsnip,

Pig in Blanket, Festive Vegetables and a Rich Roast Gravy

Mushroom and Cranberry Wellington (V)(VE)

Served with Roast Potatoes, Honey Roasted Parsnips, Festive Vegetables and a

Rich Vegetable Gravy

CHILDREN'S BUFFET:

Chicken Nuggets | Seasoned Potato Wedges (V) | Cheese and Tomato Pizza (V) | Penne Pasta Station (Tomato Sauce, Cheese, Ham) | Chocolate Chip Cookies (V) | Festive Cupcakes (V) | Warm Mince Pies

£19.95 per Adult

£14.95 per Child (age 1 - 12)

Breakfast with Santa

Available on 2nd, 9th, 16th & 24th December

Enjoy a breakfast buffet with tea, coffee and juice,
plus Santa and Holly the Elf will be making an appearance.
Arrival from 9.30am, dine from 10am, disco until 12.30pm.

COLD SELECTION:

Pancakes and Waffles (V)
Fresh Fruit (V)(VE)
Selection of Welsh Yoghurts (V)
Mini Muffins (V)
Bread Roll (V) with Butter and Preserves

HOT SELECTION:

Grilled Bacon
Pork and Leek Sausages
Baked Beans (V)(VE)
Scrambled Eggs (V)
Hash Browns (V)
Grilled Tomatoes (V)(VE)
Sauteed Mushrooms (V)(VE)

£19.95 per Adult

£14.95 per Child (age 1 - 12)



Sunday Lunch with Santa in Fairways

Available on 3rd, 10th & 17th December



Get ready for a magical afternoon with the one and only Santa Claus! Bring your family and friends to our special Sunday lunch, where you'll enjoy a delicious feast and get the chance to meet and greet Santa himself.

Lunch is served between 12pm - 5pm
(Sittings are every half hour)

£27.95 per Adult

£16.95 per Child (age 1 - 12)



Sunday Lunch with Santa Menu

Pg. 7

To Start:

Roasted Vegetable Soup (V,VE)

Served with Toasted Garlic and Herb Croutons

Pork Pate

Served with Cranberry Chutney, Toasted Crostini's

Smoked Salmon and Prawn Roulade

Served with Cream Cheese and Chive, Herb Dressing

White Truffle Mozzarella Arancini (V,VE)

Served with Spiced Tomato Compote, Dressed Rocket

To Follow:

Roasted Crown of Turkey with Cranberry Sauce

Served with Sage and Onion Stuffing, Roast Potatoes, Honey Roasted Parsnip, Pig in Blanket, Festive Vegetables and a Rich Roast Gravy

Roasted Beef with Horseradish Sauce

Served with Roast Potatoes, Festive Vegetables, Honey Roast Parsnips, Rich Roast Gravy and a Yorkshire Pudding

Fillet of Cod

Served with Crushed Parsley Potatoes and Creamed White Wine Sauce

Mushroom and Cranberry Wellington (V)(VE)

Served with Roast Potatoes, Honey Roast Parsnips, Festive Vegetables and a Rich Vegetable Gravy

To Finish:

Traditional Christmas Pudding (V)

Served with Brandy Creme Anglaise

Chocolate and Honeycomb Cheesecake (V)

Served with Chantilly Cream

Vanilla Panna Cotta (V)

Served with Honey Glaze and Granola Crunch

Profiteroles (V)

Served with Chantilly Cream and Chocolate Orange Sauce

Cabaret Lunch

Available from 1st December - 15th December

01.12.23

FREDDIE
MERCURY

05.12.23

TOM
JONES

06.12.23

ELVIS

07.12.23

ROD
STEWART

08.12.23

OLLY
MURS

11.12.23

NEIL
DIAMOND

12.12.23

60s
CELEBRATION

13.12.23

DOLLY
PARTON

14.12.23

MICHAEL
BUBLE

15.12.23

TINA
TURNER



£29.95 per Adult

Cabaret Lunch Menu

Pg. 9

Join us from 11.30am followed by a 3-course lunch served at 12.15pm.
Entertainment starts 2pm-4pm.

Starters

Roasted Vegetable Soup (V)(VE)
with Toasted Garlic and Herb Croutons

Pork Pate
with Cranberry Chutney, Toasted Crostini's

Main Courses

Roasted Crown of Turkey with Cranberry Sauce
Served with Sage and Onion Stuffing, Roast Potatoes, Honey Roasted Parsnip, Pig in Blanket, Festive Vegetables and a Rich Roast Gravy

Mushroom and Cranberry Wellington (V)(VE)
Served with Roast Potatoes, Honey Roasted Parsnips, Festive Vegetables and a Rich Vegetable Gravy

Desserts

Traditional Christmas Pudding (V)
with Brandy Creme Anglaise

Profiteroles
Served with Chantilly Cream and Chocolate Orange Sauce

Tea and Coffee included with Lunch



Party Night in Fairways

1st, 2nd, 7th, 8th, 9th, 14th, 15th, 16th, 21st & 22nd December

Celebrate Christmas with Friends, Family and Colleagues at our joiner party nights; the perfect excuse to get together! Enjoy a drink on arrival and a delicious 3-course festive meal followed by entertainment from our Resident DJ.

Starters

Roasted Vegetable Soup (V)(VE)
with Toasted Garlic and Herb Croutons

Pork Pate
with Cranberry Chutney, Toasted Crostini's

Main Courses

Roasted Crown of Turkey with Cranberry Sauce
Served with Sage and Onion Stuffing, Roast Potatoes, Honey Roasted Parsnip, Pig in Blanket, Festive Vegetables and a Rich Roast Gravy

Mushroom and Cranberry Wellington (V)(VE)
Served with Roast Potatoes, Honey Roasted Parsnips, Festive Vegetables and a Rich Vegetable Gravy

Desserts

Traditional Christmas Pudding (V)
with Brandy Creme Anglaise

Profiteroles
Served with Chantilly Cream and Chocolate Orange Sauce

Thursdays & Friday 22nd - £39.95 per Adult

Fridays & Saturdays - £45.95 per Adult

Make A Night Of It

From £70 per Adult

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Stay over in one of our classic, yet contemporary en-suite rooms from £70 per Adult, per room, price includes breakfast.

Visit our website or call the reservations team to make a booking.

WWW.BRYNMEADOWS.CO.UK

Subject to availability. Based upon two people sharing a standard double or twin room. Junior and Premier suites are available at a supplementary charge. Single supplement applies. Prices include bed and breakfast. All prices include VAT at 20%. Golf and Spa treatments are additional, subject to tariff price. Please note these discounted rooms are limited. The best available rate will apply if discounted rooms are not available. All rooms are pre-payable at the time of booking and are non-refundable and non-amendable. A supplement applies for Saturday nights. Discounted rooms are only available to parties that have paid their deposit. Please quote code 'PARTY' at time of booking.

Call to book or

Email - reservations@brynmeadows.co.uk



Christmas Day Lunch

Monday 25th December

It would be our pleasure to invite you and your family to spend Christmas Day Lunch with us. Arrive to a glass of bubbly and canapés, followed by a 3-course meal, tea, coffee and mince pies.

The Beacons Suite (up to a max. of 4 per table)
arrival from 11:45 am, dining at 12:15 pm

Blas Restaurant (up to a max. of 4 per table)
arrival from 12:00 pm, dining at 12:30 pm.

The Barn Suite (Parties with 5 or more guests)
arrival from 12:30 pm, dining at 1:00 pm.

£94.95 per Adult

£37.95 per Child (Aged 1-12)

Christmas Day Lunch Menu

To Start:

Roasted Vegetable Soup (V,VE)

Served with Toasted Garlic Herb Croutons

Honey Glazed Ham Hock Terrine

Served with Piccalilli, Toasted Sourdough

Baked Lobster Tail

Served with Garlic Butter, Dressed Rocket

Wild Mushroom Arancini (V)

Served with Truffle Mayonnaise

To Follow:

Roasted Ballantine of Turkey Stuffed with Sage and Onion, Wrapped in Bacon

Served with Roast Potatoes, Honey Roasted Parsnip, Pig in Blanket, Festive Vegetables and a Rich Roast Gravy

Roasted Sirloin of Beef

Served with Roast Potatoes, Honey Roast Parsnips, Festive Vegetables, Rich Roast Gravy, Yorkshire Pudding

Fillet of Sea Bream

Served with Crushed New Potatoes, Festive Vegetables, Prawn and Dill Butter Sauce

Roasted Mushroom and Cranberry Wellington (V)(VE)

Served with Roast Potatoes, Honey Roast Parsnips, Festive Vegetables, Rich Vegetable Gravy

To Finish:

Traditional Christmas Pudding (V)

Served with Brandy Creme Anglaise

Vanilla Creme Brulee (V)

Served with All Butter Shortbread

Profiteroles (V)

Served with Chantilly Cream, Chocolate Orange Sauce

Apple and Cranberry Strudel (V)

Served with Brandy Creme Anglaise

Selection of Welsh Cheeses

Served with Chutneys, Grapes and Crackers

Boxing Day Lunch

Tuesday 26th December

Boxing Day is the perfect time to continue the festive celebrations with family and friends. After a busy Christmas Day, it's time to sit back, relax, and indulge in a delicious Boxing Day lunch. At our restaurant, we invite you to join us for a mouth-watering feast of traditional Boxing Day dishes.

Book your table now and let us treat you to a memorable post-Christmas celebration. We look forward to welcoming you for a delicious Boxing Day lunch; which will be served from 12 pm.



£31.95 per Adult

£17.95 per Child (Aged 1-12)

Boxing Day Lunch Menu

To Start:

Roasted Vegetable Soup (V,VE)

Served with Toasted Garlic and Herb Croutons

Pork Pate

Served with Cranberry Chutney, Toasted Crostini's

Smoked Salmon and Prawn Roulade

Served with Cream Cheese and Chive, Herb Dressing

Cold Meat Platter

Served with a Selection of Bread and Olives, Dressed Salad

To Follow:

Roasted Crown of Turkey with Cranberry Sauce

Served with Sage and Onion Stuffing, Roast Potatoes, Honey Roasted Parsnip, Pig in Blanket, Festive Vegetables and a Rich Roast Gravy

Roasted Beef with Horseradish Sauce

Served with Roast Potatoes, Festive Vegetables, Honey Roast Parsnips, Rich Roast Gravy and a Yorkshire Pudding

Cold Meat and Cheese Platter

Served with Pickles, Chutneys, Salad and Selection of Bread and Olives

Honey Roasted Gammon

Served with Roast Potatoes, Honey Roast Parsnips, Pig in Blanket, Festive Vegetables and Parsley Sauce

Fish and Chips

Beer Battered Cod, Served with Chunky Chips, Mushy Peas and Tartare Sauce

Bubble and Squeak (V)(VE)

Served with or without a Fried Egg

To Finish:

Traditional Christmas Pudding (V)

Served with Brandy Creme Anglaise

Vanilla Creme Brulee (V)

Served with All Butter Shortbread

Profiteroles (V)

Served with Chantilly Cream, Chocolate Orange Sauce

Vanilla Panacotta (V)

Served with Honey Glazed Granola Crunch

Selection of Cheeses

Served with Chutney, Grapes, Celery and Crackers

Selection of Ice Cream and Sorbets

New Years Eve Dinner in Blas

Sunday 31st December

We invite you to join us at our Blas restaurant to a glass of bubbly on arrival, followed by a 3-course menu of carefully selected dishes, expertly prepared by our chefs. From fresh seafood and fillet of beef to vegetarian options and indulgent desserts, our menu is designed to delight your taste buds and leave you feeling satisfied.

Whether you're with family, friends, or a special someone, our cozy atmosphere and warm hospitality will provide the perfect setting for an unforgettable evening. Book your table now. We look forward to welcoming you and raising a glass to new beginnings!

£59.95 per Adult

£24.95 per Child (Aged 1-12)



New Years Eve Dinner Menu

To Start:

Roasted Vegetable Soup (V,VE)

Served with Toasted Garlic and Herb Croutons

Smoked Duck Breast

Served with Plum Sauce, Dressed Rocket

Pan Seared Scallops

Served with Cauliflower and Vaila Puree, Pancetta Crumbs

Wild Mushroom Arancini (V)

Served with Truffle Mayonnaise

To Follow:

Corn-fed Chicken Supreme

Served with Gratin Potato, Roasted Shallots, Wilted Greens, Wild Mushroom Sauce

Fillet of Beef

Served with Fondant Potato, Braised Red Cabbage, Fine Beans, Rich Red Wine Jus

Monk Fish Tail Wrapped in Parma Ham

Served with Parisienne Potao, Wilted Greens, Tomato and Pepper Sauce

Roasted Mushroom and Cranberry Wellington (V)(VE)

Served with Sauteed Potatoes, Honey Roast Parsnip, Wilted Greens, Rich Vegetable Gravy

To Finish:

Chocolate Fondant (V)

Served with Dark Chocolate Sauce, Vanilla Ice Cream

Penderyn Chocolate Torte (V)

Served with Merlyn Vanilla Ice Cream, Chantilly Cream

Pink Champagne Cheesecake(V)

Served with Raspberry Coulis, Chantilly Cream

Selection of Welsh Cheeses

Served with Chutneys, Grapes and Crackers



Christmas Festive Break

One of the best things about the festive break is the chance to spend quality time with family and friends. Whether you're traveling to visit loved ones or looking for a festive staycation, there's no better time to book a stay with us this Christmas and allow us to take care of you.

Stay at Bryn Meadows this Christmas Bed & Breakfast

Christmas Eve from £185.00

(based on 2 adults sharing a Standard Room)

Christmas Night from £230.00

(based on 2 adults sharing a Standard Room)

Boxing Night from £185.00

(based on 2 adults sharing a Standard Room)

New Years Eve from £185.00

(based on 2 adults sharing a Standard Room)

Upgrades are available

Gift Vouchers

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THE PERFECT GIFT FOR ANY OCCASION!

All gift vouchers can be purchased via our website:
www.brynmeadows.co.uk

- Fusion Spa
- Fusion Leisure
- Accommodation
- Resort
- Golf
- Pro Shop
- Blas Restaurant
- Afternoon Tea



Scan the QR code to access our gift vouchers



A Little Bit About Bryn Meadows

Hotel

Our luxurious bedrooms are ideal for business or leisure breaks, most with panoramic views over the surrounding countryside and a private balcony or patio. There are 42 classic yet contemporary en suite rooms which include Standard, junior, and premier options, all finished with Italian furniture.

Blas Restaurant

Our restaurant Blas, (which means 'taste' in Welsh) offers more of an intimate dining experience with stunning views over our golf course and valleys. Serving all day, festive, and afternoon tea menus throughout the season, seating parties from 2-10 guests (excluding peak dates). Lunch is served daily between 12:00 pm - 4:00 pm Monday to Saturday. Sunday lunch is served between 12:00pm - 5:00pm. Afternoon tea is served between 1:00pm - 5:00pm Monday - Saturday, and dinner sittings between 6:00pm - 9:00pm

Winners Bar

The winner's bar is an informal bar area that offers live sports on the big screen, a pool table, darts, and a hot and cold snack menu. This is an ideal location to take some time out from the hustle and bustle of Christmas shopping.

Large Parties

For all large parties looking to dine at our Blas Restaurant, please contact our Events Team direct.

This can be accommodated in a separate dining room subject to availability.

Private dining is available subject to availability for a supplement.

Pro-Shop

The pro-shop features a gripping station where old golf clubs can get a new lease of life, plus a golf simulator, ideal for practice or fun - playing courses from around the world or even games like zombie golf. Golf lessons and coaching are also available to book with our professional golfers.

Fusion Spa

Our award winning boutique spa offers a variety of relaxing treatments to suit everyone's needs. With a variety of offers available throughout the festivities, the fusion team will be able to advise the best spa package for you. our packages also include the use of our relaxation room, pool, jacuzzi, sauna and hydro spa.

Our state of the art gymnasium offers life fitness equipment and a dedicated team of professionals that will help you get back into that little black dress or tuxedo. Annual memberships are available to purchase as well as personal training sessions for members. Gift vouchers are available to purchase online.

Terms & Conditions

1. A deposit of £10.00 per adult and £5.00 per child (non-refundable and non-transferable) is required at the time of booking. Provisional bookings will only be held for seven days.
2. Cancellation policy - deposits, part payments and full payments are non-refundable and non-transferable under any circumstance.
3. If your booking is made within 8 weeks of arrival, full prepayment will be required
4. Any amendments to the final pre-paid number of guests should be advised in writing to the hotel a minimum of 7 working days prior to your event.
5. Number of guests can be increased (subject to availability) however, any cancelled places will not receive a refund.

Scan the QR code to read all Terms and Conditions





BRYN MEADOWS

GOLF · HOTEL · SPA

Bryn Meadows Golf, Hotel & Spa
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Nr Ystrad Mynach,
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