

New Year's Eve at The Nant Ddu

Enjoy a fantastic Dinner and celebrate the new year by dancing away to our Disco until 12:30am.

Enjoy a pre-dinner drink from 7.00 pm

Dinner served at 8.00 pm

Pressed pork belly & black pudding with apple mustard, seared scallops, caper butter.

Hot smoked Salmon, confit lemon, crème fraiche chilli, toasted sour dough.

Butternut squash risotto cakes, sage beurre blanc.



Champagne Sorbet.



Roast saddle of Welsh lamb, parsley & pine nut stuffing, baby vegetables.

Fillet of Welsh Beef au poivre, sautéed spinach, onion puree.

Grilled Halibut, coriander, ginger and lime butter.

Leek, carrot and parsnip pie, Gruyere cheese.



Treacle tart, toffee sauce, clotted cream.

Chocolate mousse, chocolate crumb, peppermint ice cream.

Vanilla Panna cotta, poached winter fruits in prosecco.

Welsh Cheese selection with chutney and fresh fruits.



Fresh Coffee or tea with handmade Welsh chocolates.



Dinner, Bed & Breakfast Rate
Standard Room For two **£199.00**
Superior Room for two **£229.00**
Suite for two **£269.00**

No reduction for single occupancy
£50.00 per person deposit required

Stay on 1st January and enjoy all the facilities for only an extra £49.00 per person, Bed & Breakfast.

Festive Afternoon Tea

Mon – Saturday 2.00 – 5.00 pm

Enjoy our traditional afternoon tea with the addition of warm mini mince pies and Christmas cake.

Served with Mulled wine.

£19.99 per person

Call us to book

Spa Offer

20% off all Treatments & 10% off all Products From 30th December 2018 until 31st January 2019.

GIFT VOUCHERS AVAILABLE

We offer gift vouchers of any value you want or a specific item. All are valid for 12 months.

Call us for details.

Christmas Fayre

at The Ramada Resort Cwrt Bleddyn.

Sunday 25th November 2018

11.00 am until 4.00 pm

For Booking and more information email or call

enquiries@cwrtbleddyn.co.uk

or

01633 450 521

LOOKING FOR SOMETHING ELSE?

Please contact our sister Hotel The Cwrt Bleddyn Resort for other festive celebrations options.

**Ramada Resort Cwrt Bleddyn
Llangybi, Usk. NP15 1PG**

01633 450 521

**enquiries@cwrtbleddyn.co.uk
cwrtbleddyn.co.uk**

Christmas 2018 at The Nant Ddu Hotel & Spa



We would be delighted if you would join us over the festive period.

From a superb Christmas Day lunch to festive party nights and New Year's Eve Celebrations, we have it all.

For further details and to make a booking please contact us below

Nant Ddu Hotel & Spa

Cwm Taf, Merthyr Tydfil CF48 2HY

01685 379111

enquiries@nant-ddu-lodge.co.uk

nant-ddu-lodge.co.uk

Christmas Celebration Dinner Menu

Available by pre-booking only.
Running from Monday 3rd to Fri 21st December

Served at 7:30pm

Roasted butternut squash & tomato soup.

Gravadlax with Mustard, dill, treacle & crème fraiche.

Slow roast tomato bruschetta, Gorgonzola, balsamic, rocket.

Homemade Game terrine spiced plum chutney.

Warm Crispy Beef salad, sesame seed dressing.



Traditional Roast turkey with all 'the trimmings'.

Roasted Sea bass, sautéed spinach, laver bread butter sauce.

Wild mushroom tart, Port glaze.

Slow cooked Daube of Welsh Beef, creamed savoy cabbage, pancetta glazed shallots.

Crispy pork Belly, caramelised pears, jus.



Christmas Pudding, brandy & mascarpone cream.

Chocolate cheesecake, confit oranges, Merlin liquors.

Crème brulee, Christmas cookie.

Ginger cake, lime sorbet.



Coffee or tea with warm mini mince pies.

£32.50 per person

£10 non-refundable or non-transferable deposit payable on booking. Pre-order required.

Festive Accommodation

Available from **£40 per person**

Christmas Day Lunch

Enjoy a glass of Kir Royal upon arrival
before your lunch is served.

Served at 1:00pm

A cocktail of Crayfish and Prawns, sherry Marie rose.

Honey roasted root vegetable soup,
Black Peppercorn croutons.

Smoked Salmon, Crab cake, Passion fruit dressing
Chicken liver parfait, spiced damson chutney,
toasted brioche.

Warm Teriyaki crispy beef, spring onions, sesame seed.



Blood orange Sorbet.



Traditional Roast Pembrokeshire Turkey,
Port & orange stuffing.

Roast Sirloin of Welsh Beef, Yorkshire pudding,
Fresh horseradish cream.

Sundried tomato & wild mushroom Pithiviers.

Pan-fried Hake cutlet, crispy pancetta, leeks,
Y Fenni Cheese.

Slow roast Duck, Parsnip Puree, Blackberry Jus.



Traditional Christmas Plum Pudding, Brandy sauce

Welsh Cheese selection with fresh fruits and chutney.

Cranberry & white chocolate Cheesecake,
cranberry compote.

Mincemeat & Chocolate brownie, mascarpone Ice cream.

Clementine panna cotta, pomegranate sauce,
cinnamon palmier.



Coffee & Tea with warm mince pies and handmade
Welsh Chocolates.

£75 per person.

Children 5 to 12 years £35.00

Children under 5 years free of charge.

£25 non-refundable or non-transferable deposit payable on booking. Pre-order required.

Christmas Celebration Lunch Menu

Available by pre-booking only
Running from Monday 3rd to Fri 21st December
Monday – Saturday only

Served at 1:00pm

Roasted butternut squash & tomato soup.

Gravadlax with Mustard, dill, treacle & crème fraiche.

Slow roast tomato bruschetta, Gorgonzola,
balsamic, rocket.

Homemade Game terrine spiced plum chutney.



Traditional Roast turkey with all 'the trimmings'.

Roasted Sea bass, sautéed spinach, laver bread
butter sauce.

Wild mushroom tart, Port glaze.

Slow cooked Daube of Welsh Beef, creamed savoy
cabbage, pancetta glazed shallots.



Christmas Pudding, brandy & mascarpone cream.

Chocolate cheesecake, confit oranges, Merlin
liquor.

Crème brulee, Christmas cookie.

£27.50 per person

£10 non-refundable or non-transferable deposit payable on booking. Pre-order required.