



**NEW
HOUSE**
COUNTRY
HOTEL
AND
RESTAURANT

Why not try
*The New House
Chocolate Fountain*

*Wedding & Function
Menu Selector*

2010



Town & Country
Hotels

~ Canapés ~

A selection of 3 canapés - £5.10 per guest

Additional canapés are available at
£1.95 per guest

COLD CANAPES

Skewers of peppered Melon & Strawberries

~♦~

Smoked Salmon Mimosa

~♦~

Crôte of Brésaola beef with pickled walnuts

~♦~

Pearls of melon wrapped in Parma ham

~♦~

Wye Salmon Tartlette cloaked in Lemon & Dill Mayonnaise

~♦~

Fresh Asparagus wrapped in
Smoked Salmon with a Dill dressing

~♦~

Stilton & Celery Éclairs

~♦~

Tiny Walnut Breads filled with Welsh farmhouse Cheese

HOT CANAPES

Thinly sliced Carmarthen bacon &
Quail eggs on fried banquette's (*maximum 30 guests*)

~♦~

Bite size bangers and mash on fried bread

~♦~

Lemon & Coriander chicken brochettes

~♦~

Vegetable Tempura with spicy dips

~♦~

Assorted Chinese Dim sum

~ Soups ~

Cream of Vegetable Soup
with Mascarpone cheese and croutons

£5.55

Cream of Mushroom Soup
with wholegrain mustard and garlic croutons

£5.70

If you would like us to prepare an alternative soup, we would
be delighted to do so.

~ Appetisers ~

Greek Style Salad of Olives, feta and Cherry Tomato
with Couscous and Coriander Dressing

£6.95

Smoked Chicken Caesar Salad
Crispy Cos, Bacon, Egg & Croutons

£7.95

Roast Tomato & Mozzarella Tart
with Basil & Roquette Leaves

£6.95

Leek & Gruyere Tart (Cold)
With a Watercress & Endive Salad
£6.95

**Parma Ham, Chorizo, Pear and
Red Onion Roquette Salad**
with a Balsamic Dressing
£8.95

Watercress Mousse
With a Sweetpepper Coulis
£6.95

Gravadlax or Smoked Salmon
on a Cream Cheese smothered Bagel
£8.15

New House Rillettes of Duck
A smooth house pate served with Brioche
and a Kumquat, ginger compote
£6.65

Butterfly of Melon & Prosciutto Ham
Placed on a Strawberry & cracked pepper vinaigrette
£7.45

Cocktail of Cold Water Prawns
Presented on a bed of Crisp Lettuce
under Marie-Rose Sauce
£7.45

Grilled Goats Cheese
Served on a warm crumpet with caramelised onion
marmalade, spun with a port, balsamic reduction
£7.55

~ Sorbets ~

Orange £3.15

Lemon & Lime £3.15

Gin & Tonic £3.95

Champagne & Strawberry £4.15

~ Vegetarian Main Courses ~

Strudel of Spiced Vegetables with Avocado
on a Guacamole Sauce
£17.50

Stroganoff of Woodland Mushrooms
Served with Buttered Noodles
£17.50

Potato & Leek Pancakes
Topped with Sautéed Mushrooms in garlic
glazed with a Pesto Coulis
£17.50

Risotto of Olives & Sundried Tomato
with Roquette & Parmesan shavings
with a Port & Balsamic reduction
£17.50

PLEASE NOTE THAT THESE MENUS ARE DESIGNED FOR SET CHOICES ONLY

~ *Main Courses* ~

*All main courses include a panache of fresh vegetables and two potato dishes.
Served family style.*

**Supreme of Chicken Stuffed with Cream Cheese,
Garlic & Herbs**

Gently braised in a white wine & Spring onion Sauce

£21.50

Loin of Pork

Pot Roasted & topped with wild mushrooms
& cloaked with a café au lait sauce

£20.95

Roast Glamorgan Turkey

Served with Chipolata Sausage, Herb Seasoning
& a House Cranberry compote

£21.25

New House Supreme of Chicken

Coated in a white wine Tarragon cream sauce

£21.50

Grilled Supreme of Salmon

served with Honey Mustard & Dill Drizzle
next to a three leaf salad

£20.50

Fillet of Salmon

Pan roasted & served with a confit of vegetables
and garlic drizzled with horseradish beurre blanc

£20.95

Thai Spiced Fish Cakes

on a Creamed Coconut & Green Curry Sauce

£17.95

Confit Duck Leg

on an Orange & Redcurrant sauce
with spaghetti of Vichy Carrot

£23.95

Haunch of Venison

served with honey roast parsnips
with a red wine jus

£28.95

Steamed Paupiette of Sole

with a tomato & basil sauce

£24.95

Chicken Supreme wrapped in Bacon

Stuffed with Sauteed Leekes and
Caerphilly Cheese with Tomato & Herb Sauce

£23.95

~ *Desserts* ~

New House Chocolate Torte

Layer of chocolate mousse and liqueur soaked
sponge enrobed in a rich chocolate ganache

£6.10

Treacle Steamed Pudding

Served with banana ice cream

£6.10

Spiced Apple & Sultana Crumble

Served warm with Vanilla Pod Custard

£6.10

New House Cheesecake

A light cheesecake with your choice of flavour

£6.10

Vanilla Brulee

with rosemary & Bitter Chocolate

£6.50

Two Choux Pastry Swans

entwined on a coulis of fresh strawberries

£6.25

~ *Cheeses* ~

Mature Welsh Cheddar

Served with Apple & Celery

£6.10

A Selection of Mature Continental Cheeses

Served with Grapes & Water Biscuits

£6.25

A Selection of Mature Welsh Cheeses

Served with Celery, Grapes & Water Biscuits

£6.75

~ *Coffee* ~

Fresh brewed ground New House Coffee

Accompanied with Mints

£2.30

Fresh brewed ground New House Coffee

Accompanied with homemade petit fours

£3.95

~ *Suggested Set Menu A* ~

Cream of Leek Soup
Topped with Blue Cheese Sippets



Supreme of Chicken Madeira
Braised with Button Mushrooms, Shallots
and cloaked with a Madeira Wine Sauce.
Served with a Panache of Fresh Vegetables
& Chateau Roast Potatoes



Lemon Tart
With a raspberry coulis



New House Coffee
Served with Cream & Mints

£34.75

~ *Suggested Set Menu B* ~

Roast Plum Tomato, Red Pepper & Pesto Soup
Swirl of mascarpone cheese & toasted pine kernels



Roast Sirloin of Finest Black Beef
Served with a Truffle Red Wine sauce
& Yorkshire pudding
Served with a Panache of Fresh Vegetables
& Chateau Roast Potatoes



Strawberry Shortbread
With Chantilly cream, on a coulis of fresh strawberries



New House Coffee
Served with Cream & Mints

£41.15

~ *Suggested Set Menu C* ~

Pearls of Various Melons
Steeped in Welsh Honey Mead, topped with seasonal berries



Roast Leg of Welsh Lamb
in a piquant Honey & Mint glaze
Served with a gravy of the juices
Served with a Panache of Fresh Vegetables
& Chateau Roast Potatoes



**Traditional Welsh Honey, Lemon & Brandy
Syllabub**
Served with raspberry coulis



Mature Welsh Cheddar
Served with Apple & Celery



New House Coffee
Served with Cream & Mints

£44.95

~ *Children's Menu
for under Twelve's* ~

Spaghetti Bolognese



Chicken Goujons, Potato Wedges & Vegetables



Cottage Pie with Carrots



Vegetable Tagliatelle with Tomato Sauce



Poached Salmon, Potato Wedges & Peas



Cheese Burger, Fries & Peas



Baked Half Jacket Potatoes:

Tuna - Cheese - Beans - Bolognese
Served with a mixed leaf salad



Desserts

Chocolate Brownies & Ice Cream



Fresh Cream Profiteroles
with a Chocolate Honey Sauce



Fresh Fruit Ice Cream Sundae

£11.50

This price includes Orange or Blackcurrant cordials

~ *Carved Decorated Display Buffet* ~

Minimum 40 Guests

This is a sample of our dressed cold buffet but we will be happy to accommodate any changes you may want to make.

A FAN OF HONEYDEW MELON

On a filigree of three fruit coulis



DECORATED POACHED SALMON

Cloaked in chau froid



**DRESSED ROAST SIRLOIN
OF BEEF**



HONEY BAKED HAM



WHOLE BUTTER ROAST GLAMORGAN TURKEY



Grated Cucumber Greek Yogurt Lemon & Garlic Salad

Mixed Garden Salad

Rice Salad with pesto, capsicums & prawns

Waldorf Salad

Tomato Salad with mozzarella cheese and balsamic vinegar

Pickles and Chutneys

Minted New Potatoes



SUMMER FRUIT PUDDING

Served with vanilla cream

or

GATEAUX OF TWO CHOCOLATES

Served with cream



Freshly Brewed Coffee & Chocolate Mint Crisps

£39.50

~ Evening Party Finger Buffet Menus ~

'These finger buffets are NOT suitable for the main wedding breakfast'

Finger Buffet A - £12.95 per guest

Assorted wholemeal, granary & white cocktail sandwiches with a selection of fillings including vegetarian options

~♦~

Vegetable Samosas • Cocktail Sausage Rolls

~♦~

Cajun Potato Wedges

~♦~

A Selection of Vegetable Crudities with dips

~♦~

Chicken Goujons • Crisps & Nuts

Finger Buffet B - £13.95 per guest

A selection of wholemeal, granary & white cocktail sandwiches with a selection of fillings including vegetarian options

~♦~

Baked Potato Boats

(Filled with a melted cheese & bacon)

~♦~

Lemon & Coriander Chicken Brochettes

~♦~

Roasted Pimento Fajitas

(with refried beans and shredded radicchio)

~♦~

Mini Vegetable Spring Rolls • Crisps & Nuts

~♦~

A Selection of Vegetable Crudities with dips

The following list can be added to the set buffets or used to compile a finger buffet of your choice. Minimum price per head £12.95

Finger Buffet Selection. All at £2.50 each: Chicken & Leek Lattice, Demi Petite Quiche Lorraine, Feuillette & Spinach, Quarters of Croque Monsieur Toasted Cheese & Ham, Pizza Baguette with Mushrooms Tomato & Cheese, Fresh Pineapple & Welsh Cheddar, Bouchees of Prawns in Mild Guacamole, Bouchees of Cottage Cheese & Chive, Lamb or Vegetable Samosas, Tandoori Spiced Chicken Drumsticks.

Desserts: Chocolate Eclairs, Mille feu gateau, Fresh Fruit Tartlettes, Strawberry Meringues, Scones with preserves and clotted cream. All items are priced at £2.75 each.

~ BBQ Menus ~

Menu A - £13.95 per guest

Pure 100% Beef American style Beef Burgers in seeded bun or a vegetarian vegetable grill
Various BBQ sausages in a hot dog roll

Baked jacket potatoes served with sour cream and chives or butter

~♦~

Home-made Coleslaw

~♦~

House Salad

Menu B - £17.40 per guest

Spit Roasted Side of Pork,
(minimum 80 persons)

Jacket Potato with either butter or sour cream with chives

~♦~

Home-made apple and cider sauce

~♦~

Selection of assorted seasonal salads

~♦~

Freshly Cut French Bread & Garlic & Herb Bread

Menu C - £17.40 per guest

Selection of Spicy BBQ Sausages
Spare Ribs of pork marinated with a sweet House soya dressing

Cajun Chicken Fillet

~♦~

Jacket Potato served with either butter or sour cream with chives

~♦~

Freshly Cut French Bread & Garlic Bread

~♦~

Home-made coleslaw

~♦~

Mixed Garden salad

~♦~

Assorted relishes and pickles

Children's Menu - £7.50 per guest

Barbecues Only

Hot Dogs, Mini Beef Burgers, Potato Wedges, Corn on the Cobs, Assorted relishes.

THE BBQ PRICES INCLUDE HIRE OF EQUIPMENT

PLEASE NOTE THAT THESE MENUS ARE DESIGNED FOR SET CHOICES ONLY

Wines & Beverages 2010

Wedding Drinks Packages

Wines package A

A glass of Bucks Fizz on Arrival

A selected House wine with the meal
half a 75cl bottle per person

A glass of House Sparkling Wine for the Toasts

£14.95 per head

Wines package C

A glass of House Cava on Arrival

A selected House wine with the meal
half a 75cl bottle per person

A glass of House Cava for the Toasts

£16.25 per head

Wines package B

Pimms No.1

Served with fruit garnish and lemonade

A selected house wine with the meal
half a 75cl bottle per person

A glass of House Cava for the Toasts

£15.75 per head

Wines package D

Kir Royale

Up to 2 glasses of House Cava
finished with crème de cassis

A selected House wine with the meal
half a 75cl bottle per person

A glass of our specially selected House Champagne
for the Toasts

£26.50 per head

*Alternatively you may wish to choose from the list below.
Regrettably we are unable to offer corkage on wines for your reception.*

Sherry	£2.65	Fruit Juice	£2.25
Winter Pimms	£3.95	Mulled Wine	£3.95
Alcoholic Punch	£3.95	Pimms	£3.85
Non-Alcoholic Punch	£2.50	Bucks Fiz	£3.85
Kir	£4.75	Kir Royale	£4.95

All our house selected wines offer superb quality for their price and we would be happy to suggest an appropriate wine to match your wedding breakfast or function.

A full wine list is available on request.

*All the above prices are inclusive of VAT at 15% and are valid until 31st December 2010.
If there is a VAT increase or decrease, food prices will be adjusted accordingly.*

Weddings

At the New House Country Hotel

This former home was built about 1795 by Thomas Lewis of Cardiff. We are situated on the fringes of the Principality, nesting amongst the Welsh Hills. The New House Country Hotel boasts unrivalled views over the city and the beautiful Vale of Glamorgan. We will organise the whole event for you including fine details which is why the The New House Country Hotel is such an excellent choice, a superb combination of unobtrusive yet friendly service, professional expertise, beautiful surroundings and first class catering.

Our team at The New House Country Hotel understands that all weddings are unique and very personal affairs. So while we are happy to outline the details of our facilities and where we can help you with your preparations, we strongly recommend that you arrange a visit to the hotel to discuss your individual requirements in greater detail.

CIVIL CEREMONIES / PARTNERSHIPS

The New House Country Hotel is licensed for holding civil marriage ceremonies & partnerships. We can arrange your CD's of your choice to be played at the appropriate time during the ceremony or we can recommend a harpist or string quartet.

Enjoy the relaxed atmosphere of this country hotel and then relax and unwind with a celebratory drink. A selection of drinks, both alcoholic and non-alcoholic are available, and will be served by the waiting staff either on the patio or in the hotel during which time there is the opportunity to have your photographs taken in our beautiful grounds.

If you are considering a civil ceremony/partnership it is your responsibility to contact the Superintendent Registrar direct at:

Cardiff Tel: 029 2087 1690

THE WEDDING BREAKFAST

We have enclosed a selection of menus, including sample menus for your perusal. If none of these meet your requirements, we will be delighted to provide a personalised menu of your choice. Please note however, that with the exception of dietary requirements all guests must have the same menu.

The New House Country Hotel

Banqueting Suites

The New House Country Hotel has a variety of delightful suites which have their own individual style, catering for numbers up to 250. We are licensed to conduct civil ceremonies/partnerships for up to 200 guests.



THE WYNDHAM SUITE

This exceptional Suite has unrivalled views across Cardiff and can comfortably accommodate 150 guests for a wedding breakfast and 200 guests for an evening reception. Because of the size of the room there is a minimum requirement of 90 guests for the wedding breakfast and 120 guests for the evening for weddings held on a Friday to Sunday during our peak periods. The room is also licensed for our civil ceremonies/partnerships for up to 200 guests. We are also happy to discuss below minimum numbers for selected dates throughout the year.



THE MARQUEE

The Marquee is self contained set in the Hotels grounds with its own lawn, car parking and benefiting from the spectacular views over Cardiff. The Marquee is not licensed for civil ceremonies/partnerships so is best suited to a wedding breakfast for a minimum of 80 guests for a Church Wedding and a minimum of 100 guests for the evening party held on a Friday and Saturday during our peak periods.



THE GEORGIAN

This room is ideal for more intimate weddings with a maximum of 50 guests for the wedding breakfast; this room has its own terrace.



THE SENGHENYDD

This room situated on the first floor also holds a maximum of 50 guests for a wedding breakfast and can be arranged for wedding evening parties for up to 80 guests. This room has its own private bar and views over Cardiff.

Here's a basic checklist that you might find useful

Style of Event

Flowers

You are welcome to arrange your own florist for your special day. Alternatively we would be happy to recommend a florist to you.

Napery

We offer a choice of linen napkins and cloths in cream or white, we are also happy to organise other colours at a small additional charge

Chair Covers

For an additional charge The New House Country Hotel is delighted to offer white chair covers to go over our banqueting chairs, with matching bows.

Cake Stand

A round or square silver stand and bridal knife are supplied with our compliments.

Toastmaster

We can recommend the services of a first class toastmaster, though the Duty Manager looking after you on the day will be delighted to fulfil this requirement.

Entertainment

We will be pleased to supply background music or we arrange the disco for your evening. Our resident DJ would be happy to discuss the type of music you require.

Note: Hotel Policy that we supply all DJ's.

Accommodation

We offer our wedding couples a complimentary double-room in house, including a full Welsh Breakfast. If the bride & groom are not staying the night a changing room will be at their disposal, subject to availability. All wedding guests are eligible for a discount off our standard room accommodation tariff for the night of the wedding, subject to availability.

Bar License

The Hotel is licensed until 12.00am, if you would like an extension to these hours we can apply for a bar extension up until 12.30am with music till 1.00am at the current charge. With the exception of our Marquee which has a 12 midnight license only.

Children's Menus

Children under 12 are charged at half price of the adult meals, or alternatively we would be happy to discuss a tailor made menu for the little ones

“The Chocolate Fountain is a Must Have at any event”

The New House Country Hotel chocolate fountain is available for a range of events.
It guarantees to provide an interesting, original feature for your special occasion.

Parties • Weddings
Corporate Entertainment Events • Birthday Celebrations
University and School Functions
Christmas Celebrations

Worried about what to dip?

The aroma of the finest Belgium Chocolate will fill the air enticing everyone to create their own chocolate fantasy

Basically, anything edible that goes with chocolate can be used, and the only restriction is your imagination. A few examples of dips available include:
strawberries, wafer sticks, marshmallows, grapes, melon, shortbread,
cookies, breads, kiwi fruit and fudge

Choose 4 from the above selection to compliment your
New House Country Hotel Fountain

Charges

The Tariff is as follows:
Belgium Chocolate Fountain available in Dark, Milk or White Chocolate

£2.95 per person
to include a selection of 4 items

- * Additional items are available at 45p per guest
- * The Chocolate fountain is subject to availability
- * Minimum numbers 50
- * Note: Hotel Policy that we supply a Chocolate Fountain if required

Room Hire Rates

Here at The New House Country Hotel we have the following rooms that are licensed for Civil Ceremonies/Partnerships, with their respective rates listed alongside

The Wyndham	£395.00
Marquee	£550.00 (not licensed)
The Georgian	£220.00
The Senghenydd	£220.00

These charges may vary if the wedding is held on a Monday to Thursday
The above rates include room hire & VAT

Your Wedding Facility Price List 2010

Special Wedding Accommodation Rates 2010

As a wedding party at the New House you will be able to block reserve rooms for your reception for the night of the wedding. You can pre-book up to 14 rooms, which must be confirmed eight weeks before the reception by the guests themselves. The special rates are applicable to the wedding date only and are subject to availability.

Rates for 2010 are -

Standard Double:	£115.00 Based on two guests sharing Bed & Breakfast
Standard Single:	£85.00
Upgrade	£30.00
Child sharing a parents room under 16 years:	£20.00 supplement Bed & Breakfast
Children under 5 years old:	Free

Disco

Our resident Disc Jockeys are:	£210.00 inclusive of VAT
The extension cost:	£50.00
Bar until 12.30a.m. music till 1.00a.m. For Wyndam Suite only.	

All the enclosed prices are valid from 1st January 2010 until 31st December 2010.

Wedding Insurance is recommended. We have full details available from Thomas Carrol Insurance Brokers.