



## **Let's all celebrate – and have a good time**

Tir y Coed is the perfect spot for a reunion or a family get together. It's all about the Hwyl (what the Irish call the Craic) space to spread out, peace and quiet when needed, and lots of adventure possibilities within a few miles (we can offer suggestions for a suitable itinerary). Tir y Coed is the ideal base camp for family and friends without the troublesome logistics of putting people up, devising meal plans, and working out how you're going to be able to watch *Bake Off* without being interrupted. Swap your mountains of washing up for our mountains, waterfalls and glacial lakes.

Whether you are planning an adrenaline-filled break, a wedding, a big (or small!) birthday or even Christmas or New Year's Eve celebrations, we aim to make your stay a memorable one and that includes the food and drink. Helping the party along are seven different gins (OK, eight, if you include the Gordon's our mums gave us) and nine whiskeys. And, because drinking without eating never ends well, we can arrange anything from soup and sandwiches to a banquet. We'll work something out with you, but to give you some ideas:

### **A roast?**

Roasted Sirloin of Beef with a Rosemary and Thyme Crust

Roasted Lemon Chicken with Forty Cloves of Garlic

Roasted Leg of Lamb Stuffed with Apricot and Figs and a Red Wine Jus

Whole Salmon... served hot or cold

Gammon, Glazed with Honey and Studded with Cloves

### **In a tray?**

Moussaka...we love the taste of cinnamon in Greek savoury dishes

Lasagne... traditional or vegetarian (roasted pumpkin and spinach)

Fish Pie...smoky haddock, cod and king prawns in a creamy béchamel, topped with fluffy potatoes.

A Salmon and Spinach, Mushroom and Chestnut or Beef and Pâté en Croûte.

## In a pan?

Fantastic Curries, too many to name them all, both meat and vegetarian

Cassoulet... although an unofficial national dish of France, there are legendary connections with Edward the Black Prince of Wales... Chris can fill you in, he's the historian here not me!

Lamb Stew with Dumplings using my Mum's recipe.

Chicken with Chickpeas and Chorizo...Chicken pieces cooked slowly in a smoky Spanish sausage in a sweet tomato sauce.

## On a plate?

Chocolate Roulade... rich chocolate mousse and whipped double cream rolled in a soft, squidgy sponge. You only live once!

Hazelnut Meringue Wreath with Roasted Plums

Poached Pears in Red Wine... simple things can be the best.

Blackberry and Apple Crumble... at the end of the summer we go foraging in the hedgerows and pick an abundance of blackberries for the freezer. You will either find these in a crumble or on the breakfast bar as homemade jam.

Sacher Torte... in my opinion the perfect moist dark chocolate cake but not for the faint hearted. I often suggest serving a carrot cake topped with a vanilla cream cheese frosting for those who prefer to play it safe!

Tarte Tatin...a caramelised apple or pear tart on rich buttery flaky pastry.

## Or a bowl?

Homemade Ice-cream... whether it be a simple vanilla custard or blended with soft fruits, honeycomb or chocolate or even churned with Christmas pudding, you can't beat homemade ice-cream.

Crème Brûlée... smooth and silky, with a sweet caramel hard hat

Dark and Indulgent Chocolate Mousse... one spoonful would be enough but it would be a shame to waste it!

Blackcurrant Panna Cotta... with the perfect wobble!

A beautiful fresh fruit salad, made with seasonal fruits, served with a cardamom and passionfruit syrup

**These are just some ideas, the list goes on, it's up to you, the choice is yours.**