

Tyddyn Llan



News Letter

Firstly...

I would like to express my **thanks to all our loyal customers** that have returned again this year, and to those of you who have not minded being kept informed with my monthly e-mails with what's on offer at Tyddyn Llan.

Although the past year has been a difficult one for us, like many other businesses in the hospitality industry, it's thanks to you that we are still here and approaching our **10th year at Tyddyn Llan**. This November we will be celebrating the fact, with an Anniversary dinner on the last Saturday of the month. Over the past nine years we have built up a very good reputation in all the guides, a great relationship with our suppliers, and the following of many lovely customers.

Susan and I pride ourselves in offering the very best of everything once you walk through the doors at Tyddyn Llan, from the smile as you check in, comfortable rooms, now with all the extras you would expect including free Wi-Fi, TV and DVD player, docking station for your iPod and, of course, luxury toiletries in the bathroom.

The centre of attraction, however, remains the food, which holds firmly with my belief of cooking the best and most carefully sourced produce with confidence and simplicity. Together with Susan's friendly and attentive service and a wine list with something to appeal to every taste and including choices that do not break the bank. To achieve all of this we have to believe in ourselves and strive to maintain our standards, updating as appropriate, so that we can continue to be proud of what we offer.

I am not sure if it's an age thing, but I am not too keen on some of the trends we see on menus and television, where food seems to be far too over-worked with dribbles, purees with smudges drawn through them, and generally too many ingredients on a plate. I read with interest in Bruce Poole's new cookery book that he now looks at a dish to see what ingredient can be removed from the plate as opposed to adding something, a philosophy I totally agree with. At Tyddyn Llan, the food is not all singing and dancing on the plate with jellies and foam, but straight-forward honest good food, which I hope will always please you, the customer, as much as it does me to cook and serve it.

On the subject of books, I really enjoyed Simon Hopkinson's *Good Cook book*. I also thought he was excellent on the accompanying television programs, which was something I never thought I would see Simon do.

On December 8th Susan hits the big 50, and I think she is very glamorous. When we took over Tyddyn Llan 9 years ago we had an unwritten agreement that when she hit 50 she could retire; well they say that 50 is the new 40, so she only has 10 more years of working and being charming to our guests to go. I could never match what Susan did for my 50th last year (inviting an all time hero Johnnie Walker, the radio DJ to my party) so I am respecting her wishes of a few days away with sunshine somewhere warm.

Those of you who regularly visit us on a Sunday lunch time, may have noticed a lovely older lady sitting at a corner table eating her Sunday lunch. Well, she's not our new best regular customer, but as some of you know already it's my Mum, who last autumn suffered a stroke. Since then, she has been living with us at Tyddyn Llan and she is now living proof that good food and wine is good for you.



TYDDYN LLAN
★★★★★
RESTAURANT WITH ROOMS



Autumn Deal

The shooting season has begun and the pheasants are everywhere, although not on the menu yet. As the leaves on the trees turn to golden autumnal colours, the log fire in the lounge will be burning with a warm glow.

During the months of October and November we will be offering a mid week two night deal of dinner, bed and breakfast at £175 per person in a standard room and £195 in a larger room; available Sunday through to Friday.

Lunch

Following the success of our special two-course £18.50 lunch during the summer, we are now offering this menu as a permanent fixture alongside our 'a la carte' lunch menu so you can eat as little or as much as you wish.

I hope you will come along and enjoy a leisurely lunch with us. Of course we will also continue our extremely popular Sunday lunch with plenty of choices at £35 for three courses.

Wine Dinners

The first of our exciting wine dinners this season will be on the last Sunday of October, the 30th, just as the nights draw in. In conjunction with *Louis Roederer Champagne*, we are able to offer an amazing selection of Champagnes and wines to accompany a set menu of six courses of Tyddyn Llan cooking.

The second wine evening on November 11th is to acknowledge the talent of Sonia Blech who taught me how to cook 35 years ago and instilled the dedication that I have to this day.

To honour Sonia, I shall be recreating some of her dishes that made her one of the top female chefs of the country over the last 3 decades and the first woman to be awarded a Michelin star. The wine for the evening will be chosen by her husband, Neville, who was in the wine business for many years and has great knowledge on the subject.

As mentioned earlier, our annual Anniversary dinner will be on the last Saturday of November, the 26th with a menu of our classic seasonal dishes matched with wines chosen and introduced by Richard Haydon of Tanners Wines. These evenings are always great fun so why not treat yourself before all the work and festivities of Christmas begin?

And finally, on January 14th we shall hold our Winter Warmer wine dinner with some homely cooking and good wines to match.

The Louis Roederer, Sonia Blech and Anniversary dinners are each priced at £85 per person and the Winter Warmer dinner is £65 per person. Bed and Breakfast for all events are available from £110 per room.



Christmas at Tyddyn Llan

Last year we managed to provide a white Christmas for our guests and, whilst it was cold, it did add an extra bit of magic to the festivities. Spending Christmas at Tyddyn Llan is just like visiting your best friend's home, where good food and wine are just as important as a relaxing and festive atmosphere.

We can also advise you on the special church services in the village and where to walk off any excess food that you might have eaten.

Each year we stick to our winning formula of afternoon tea in one of our lounges on arrival on **Christmas Eve**, and a half bottle of Champagne will be waiting for you in your room.

More bubbles follow in the evening served with canapés and followed by a five-course dinner with influences of a French Christmas.

The big day begins with a light continental breakfast, then the rest of **Christmas Day** is traditional British fare.

A four-course luncheon begins with a choice of starters, followed by a decision between roast local goose, Welsh black beef or everyone's favourite, free-range turkey with all the trimmings; of course a fish and a vegetarian option will also be available.

Then, if you still have room, there will be Christmas pudding with brandy sauce, or you may choose from some of our lighter offerings. And finally, coffee will be served along with mince pies.

You can then decide whether to walk off the lunch, relax in the lounges or take a snooze before a tempting evening buffet which will include baked Carmarthen ham, poached salmon, roast beef, salads and a selection of seasonal cheeses to complete your festive Christmas Day.

On **Boxing Day** enjoy the full works for breakfast, then spend the day exploring the wonderful Welsh countryside before returning to Tyddyn Llan for a Boxing Night feast of seafood, Franco Taruschio's famous Vincisgrassi with truffles, and roast sucking pig.

The following morning after breakfast, it's a sad farewell and wishes of a happy and prosperous New Year. Prices for the whole package from £585 per person.

and thinking of Christmas ...

If you are planning a **Christmas party** for your staff or friends and family, why not consider Tyddyn Llan?

From November 29th until December 23rd we shall be offering a special **Christmas party menu** priced at £25 for lunch and £30 for dinner; contact us for a copy of the menu or visit our web site for more details.

We can also offer rooms with breakfast from £110 if you wish to indulge in our wine list and bar.

If like us, your December is too busy to think about a Christmas party, why not have a post-Christmas celebration in January? We would be more than happy to arrange a Christmas in January celebration for you and your staff or friends!



New Year celebrations

New Year at Tyddyn Llan is always a special night, kicking off with a Champagne reception with canapés, followed by an eight-course seasonal festive dinner with background music provided by the "Hot Foot Jazz Band".

Champagne and fireworks follow at midnight, and the jazz band raise the tempo with dancing until 1am.

Prices are from £400 person for a two-night break staying either December 30th and 31st, or December 31st and January 1st.



Looking forward to 2012

...the year of the Olympics, if you were lucky enough to get a ticket! At Tyddyn Llan we are planning to be open all year round to help you celebrate or just relax.

During January and until Thursday February 9th we will only be offering our six course gourmet dinner on Mondays to Thursdays, with the full a la carte menu being available only on Fridays to Sundays.

The Gourmet dinner includes a welcoming glass of Champagne and is priced at £295 for two, including bed and breakfast.

From Friday 10th February we will be open as usual.



Please remember that **Valentine's Day** will be on a Tuesday next year.



To avoid disappointment ... **please book early** as it's the only day of the year we can confidently say that we will be full.

The **2012 food guides** are coming out in time for the Christmas market this year, including the Michelin guide. The AA has recognised us this year with two rosettes, and hopefully the Michelin Guide will remain kind to us.

In the faithful Good Food Guide we have retained the position of 36th in their top 50 restaurants in the UK for which I am very proud. In their comments they did have a pop at me which hurt very much. You can read it for yourselves, but I would like to reassure you all I have never taken my eye off the stove or ever will.

Lastly

Please let me be the first to wish you all a very . . .

Happy Christmas and all the very best for the New Year.

Check our web site for up to date news and offers, and if you are interested in what goes on at Tyddyn Llan on a daily basis, you can now follow the highs and lows on [twitter@Bryanwebb](https://twitter.com/Bryanwebb) where I also list some terrific very last minute deals.

Hoping to see you all soon.

Bryan



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TYDDYN LLAN

★★★★★

RESTAURANT WITH ROOMS

LLANDRILLO CORWEN
DENBIGHSHIRE LL21 0ST

T: 01490 440264

E: enquiries@tyddynllan.co.uk

www.tyddynllan.co.uk