

The Tal-y-Faen Function Room

Situated on the A470, just off the A55, on the edge of the Snowdonia National Park with the foothills of the Carneddau mountain range, as a back drop. The location is simply breathtaking with the Tal-y-Faen Summit providing the ultimate atmospheric back drop for all your cherished photographs.

Successful conferences, fine functions & memorable weddings are delightful events as The Tal-y-Cafn offers a comprehensive selection of superb menus, attentive service, perfect atmosphere & precision planning which when linked to the gardens & stunning scenery, combine to create a memorable occasion for all concerned.

Your Hosts, husband & wife team, Richard & Anna Scott together have many years of experience in organizing special events. They are both now proud to offer a fine blend of personal service, organizing your event. With a very professional touch, however formal or informal the occasion – at an affordable price, Richard & Anna welcome you into their establishment to host your event.

Prior to making your booking, we would be delighted to show you and your respective families / colleagues around The Tal-y-Cafn, without obligation.

The Tal-y-Cafn

Buffet Menu Selector

PRICES WILL BE TAILOR MADE:

Choice of Sandwiches:

Ham
Turkey Beef
Egg
Tuna Mayonnaise
Cheese & Onion

Open Sandwiches:

Prawn Marie Rose
Prawn Marie Rose & Avocado
Smoked Salmon & Cream Cheese
Rare Roast Beef & Horseradish
Spicy Chicken & Bacon

Hot finger food:

Homemade Sausage & Apple Rolls
Deep Fried Chicken Goujon with Choice of Dips
Spicy Meat rissoles
Minted Lamb Cakes with Yogurt Dip
Spicy Chicken Wings
Mini Pork Pies
Spare Ribs with Homemade BBQ Sauce
or Homemade Sticky Chilli Sauce
Seafood Kebabs
Chicken Drumsticks – Plain
or BBQ sauce

Hot meal dishes:

Mild Chicken Curry & Rice
Chilli Con Carne & Rice
Beef Stew & Crusty Bread
Creamy Chicken & Mushroom in White Wine
Chicken & Bacon Pasta Bake
Vegetable Pasta Bake
Field Mushrooms in a Creamy Tarragon Sauce
Garlic Bread & Cheese
Chips
Spring Rolls
Samosas
Baked Puff Pastry Strudel
Corn on the Cob glazed in Honey

Homemade Quiche:

Lorraine
Chicken & Mushroom
Salmon & Asparagus
Roasted Vegetable & Goats Cheese
Cheese & Onion
Cheese & Tomato

Platter of Cooked Meats:

Ham
Smoked Ham
Turkey
Roast Topside of Beef
Roast Sirloin
Roast Pork
Whole Dressed Salmon & Prawns

Ciabatta 'Pizza' Slices:

Cheese & Tomato
Ham & Pineapple
Salami
Chicken & Mushroom

Salads:

Green Salad
Coleslaw
Tomato & Pasta
Potato Salad
Five Bean Salad
Rice Salad
Sweet Pepper Caesar

Desserts:

Homemade Cheesecake of the Day
Traditional Sherry Trifle
Chocolate Eclair filled with Crème Pâtissière
& Drizzled with Warm Chocolate Sauce
Honey & Apple Pie with Vanilla Pod Ice Cream
Chocolate Roulade filled with Chantilly Cream
with a Mixed Berry Compote
Strawberry Cheesecake Gateau
White Chocolate Mousse between 2 Shortbread
Biscuits & Drizzled with Dark Chocolate Sauce

The Tal-y-Cafn

Set Menu Selector

Menu available for parties of 20+

Soups - £3.50

- Cream of Tomato Soup (V)
 - Chunky Vegetable Soup (V)
 - Wild Mushroom Soup (V)
 - Red Pepper, Courgette & Garlic Soup (V)
 - Cream of Chicken & Sweetcorn Soup
 - Gaspacho (Chilled) Soup (V)
 - Chilled Asparagus Soup (V)
- All served with Bread & Butter

Please choose 1 of the above

Starters

- Smoked Mackerel & Ricotta Pâté, Salad Garnish, Toast & Butter £4.75
- Sweet Cherry Tomato Puff Pastry Tart with a Sweet Balsamic Dressing (V) £5.25
- Field Mushroom stuffed with a Red Onion Marmalade topped with Stilton & Garlic Butter served on a Bed of Seasonal Salad Leaves (V) £4.75
- Three Melon Cocktail with Champagne Sorbet, drizzled with Raspberry Coulis (V) £4.75
- Spinach & Goats' Cheese Terrine with a Plum Tomato Coulis (V) £4.95
- Spinach & Watercress Cream Cheese Roulade (V) £4.95
- Ham & Vegetable Terrine – Layers of Ham & Mixed Vegetables in a Clear Aspic Jelly, Wrapped in Leeks £5.25
- Avocado & Smoked Salmon Roulade, with a Light Lemon Cream Cheese & Salad Garnish £6.50
- Tal-y-Cafn Pâté – A pâté, of Chicken Liver & Apples, served on a Ciabatta Crostini & Salad Garnish £4.75
- Smoked Chicken & Duck Salad, with Curried Mayonnaise £5.50
- Smoked Salmon & Scrambled Egg encased in a Puff Pastry Case & topped with fresh Asparagus Spears £7.50
- Classic Prawn Cocktail, Brown Bread & Butter £4.50
- Barbary Duck Breast marinated in Honey & Seed Mustard, on a Bed of Pasta & Mixed Vegetables (Served hot or cold) £5.25
- Creamed Chicken & Leek topped with a Puff Pastry Half Moon £5.95

Please choose 1 of the above

The Tal-y-Cafn

Set Menu Selector

Fish Course – as a main course

Pan-Fried Tuna on a bed of Stir-Fried Vegetables with Capers & Garlic Butter	£6.50
Grilled Red Snapper on Tagliatelle with Roasted Pepper Cream Sauce	£6.25
Steamed Trout Fillet with Spring Onion & Ginger on a Bed of Rice	£5.95
Tiger Prawns on a Bed of Courgette Spaghetti with Sweet Chilli Sauce	£7.50
Flaked Salmon & Baby Spinach in a Filo Basket, with Creamy Dill Sauce	£5.95

Optional Course, please choose 1 if required

Main Course

Roast Turkey served with Customary Trimmings	£11.75	
Roast Topside, Yorkshire Pudding	£12.75	
Roast Sirloin, Yorkshire Pudding	£14.75	
Roast Pork & Stuffing	£11.75	
Roast Leg of Lamb	£12.50	
Whole Poussin stuffed with Herbs with a Rich Roast Gravy		£12.95
Gressingham Duck Breast with a Mixed Berry Sauce	£13.50	
Beef en Crouté		
– Beef Fillet topped with Chicken Liver Pâté & enclosed in Puff Pastry, with a Red Wine Gravy		£17.50
Welsh Lamb Shank roasted with Garlic & Rosemary, with a Red Wine Jus		£13.95
Half a Roasted Pheasant with a Wild Mushroom & Redcurrant Sauce		£13.95
Grilled Fillet of Salmon with Bearnaise Sauce	£10.50	
Gressingham Duck Breast with Cumberland Sauce	£13.50	
A Supreme of Chicken stuffed with Goats Cheese, wrapped in Bacon with a Red Wine Sauce		£10.50
Baked Trout filled with Crispy Bacon & Oatmeal with a Light Cheese Sauce		£11.50
Baked Fillet of Plaice stuffed with Cream Cheese and Oregano with a Spicy Tomato Sauce		£10.95
Fillet of Red Snapper with an Orange & Fennel Sauce	£12.95	
Baked Haddock & Salmon with a White Wine Sauce	£11.50	
Supreme of Chicken with a Creamy Wild Mushroom & Tarragon Sauce		£9.95
Pork Fillet with a Cider, Sage & Apple Cream Sauce	£12.95	
Roast Sirloin of Beef with Chasseur Sauce	£15.75	

* All served with New Potatoes, Seasonal Vegetables, unless otherwise indicated

Vegetarian Options

Spinach, Mushroom & Ricotta Canneloni with Red Pepper Sauce	£9.50
Warm Goats Cheese & Roasted Pepper Salad	£8.95
Wild Mushroom & Pine Nut Rissotto	£9.95
Red Onion Tart topped with Grated Cheese	£8.95
Vegetable & Rice Strudel with Sweet Tomato Sauce	£9.50

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Set Menu Selector

Desserts - £4.25

All our Desserts are Homemade by our Chefs

Homemade Cheesecake of the Day

Dark Chocolate Terrine served with Crème Anglaise

Lemon Tart with Lemon Sorbet & a Raspberry Coulis

Traditional Sherry Trifle

Raspberry & Amaretto Trifle

Chocolate Eclair filled with Creme Pâtissiere & Drizzled with Warm Chocolate Sauce

Individual Meringue Nest filled with Strawberries, Fresh Cream & Strawberry Sauce (*Seasonal)

Passionfruit Tart with a Peach Compote

Boozy Tal-y-Cafn Bread & Butter Pudding

Sticky Toffee Pudding with Butter Scotch Sauce

Sticky Toffee Pudding with Rum & Raisin Sauce

Honey & Apple Pie with Vanilla Pod Ice Cream

Chocolate Roulade filled with Chantilly Cream with a Mixed Berry Compote

Strawberry Cheesecake Gateau

Lemon Syllabub with a Honey Biscuit

White Chocolate Mousse set between 2 Shortbread Biscuits & Drizzled with Dark Chocolate Sauce

Treacle Tart served warm with Toffee Fudge Ice Cream

Chocolate Fudge Brownie with White Chocolate Ice Cream

All served with a choice of Cream, Ice Cream or Custard

Please choose 1 of the above