



Themes

RESTAURANT

THEME EVENINGS

SEPTEMBER 2014 - JUNE 2015

For bookings telephone: 01686 614 555 ▪ www.nptcgroup.ac.uk/themes

WELCOME ▪ THEMES RESTAURANT

NPTC GROUP, NEWTOWN CAMPUS

Welcome to Themes, our training restaurant located at the Newtown campus of NPTC Group.

The restaurant gives our students the opportunity to prepare and cook meals, and to serve customers whilst under the expert supervision of our Catering and Hospitality staff. The students can study a range of catering and hospitality courses at levels 1, 2 and 3 and over the years have achieved considerable success in various categories of World Skills competitions.

The reputation of our students has resulted in a number of local and nationally recognised organisations requesting off site hospitality services. We have provided catering for Tesco, Lantra, Welsh Lamb and Beef Promotion and Menter a Busnes at the Royal Welsh Show and also the Welsh Government. Our other successes have included hosting the Powys Business Awards and Spotlight Mid Wales in conjunction with Hafren.

Our menus change throughout the year to reflect the seasons and we endeavour to use locally sourced foods wherever possible, including produce from the NPTC Group's Fronlas farm.

We offer pre-theatre suppers prior to an evening at Hafren, and celebration menus for special occasions such as Christmas, St David's Day, and the 6 Nations Championships. (See page 4 for further information). Details of these events can also be found on our website www.nptcgroup.ac.uk.

I hope that you will enjoy the experience of dining at Themes and I would like to use this opportunity to welcome both new and returning students and customers to the Newtown Campus of NPTC Group.

STEVE DOODSON
PRINCIPAL - POWYS CAMPUSES



STEVE DOODSON
PRINCIPAL - POWYS CAMPUSES

Yet again the restaurant is proving to be a huge success with members of the public and I am immensely proud of the students and their tutors for their efforts...





THEMES RESTAURANT PRE-SHOW DINNER

Come and have dinner with us
before you go to a show at Hafren



Places available on the following
courses for 2014 - 2015.



- Professional Cookery
VRQ Level 1 Diploma
- Food and Beverage Service
VRQ Level 1 Diploma
- Professional Cookery
VRQ Level 2 Diploma
- Food and Beverage service
VRQ Level 2 Diploma
- Hospitality Services Level 2 NVQ Diploma
- Professional Cookery Level 3 VRQ
- Foundation Degree in Rural Business

Contact the Catering Department
0845 4086 213 for further details.

TWO COURSES
£12.95

THREE COURSES
£14.95

Open every Thursday from 5pm until 7:30pm
Full Bar and Wine List Available

01686 614 555

- | | |
|---------------|---------------------------------|
| 23rd October | National Dance
Company Wales |
| 6th November | Monty's Got Talent |
| 13th November | A Child's Christmas
in Wales |
| 20th November | A Christmas Carol |
| 27th November | Crashmat Collective:
Façade |



THEMES RESTAURANT 3

OCTOBER 2014

7th October - Carvery Evening	£14.95
14th October - Best of British.....	£17.95
21st October - Vegetarian Dishes from Around the World.....	£14.95

NOVEMBER 2014

4th November - Famous Chefs.....	£17.95
11th November - African Evening	£17.95
18th November - Spanish Tapas and Wine.....	£19.95
25th November - Cajun Evening.....	£17.95

DECEMBER 2014

2nd December - Christmas Dinner	£19.95
3rd December - Christmas Dinner	£19.95
4th December - Christmas Dinner	£19.95
9th December - Christmas Dinner.....	£19.95
10th December - Christmas Dinner.....	£19.95
11th December - Christmas Dinner.....	£19.95

JANUARY 2015

13th January - Curries of the World.....	£14.95
20th January - French Food and Wine.....	£19.95
27th January - Burns Night.....	£19.95

FEBRUARY 2015

3rd February - French Food and Wine	£19.95
10th February - Fair Trade and Sustainability Evening	£14.95
24th February - Mediterranean Evening.....	£19.95

MARCH 2015

3rd March - St David's Day	£19.95
10th March - Six Nations Menu	£19.95
17th March - A Night in Mexico.....	£17.95
24th March - Pasta and Puddings	£17.95

APRIL 2015

14th April - Spring Tasting Menu	£17.95
21st April - Just Like Mother Used To Make	£17.95
28th April - Thai Evening	£19.95

MAY 2015

5th May - Commonwealth Menu.....	£17.95
12th May - A Night with Nick Brodie from Llangoed Hall.....	£24.95
19th May - Around the World Menu	£19.95

JUNE 2015

2nd June - A Night with Rick Stein.....	£19.95
9th June - Gourmet Evening	£24.95

HAFREN

Y LLEOLIAD AR GYFER ADLONIAIT
THE ENTERTAINMENT VENUE

COMEDY | ENTERTAINMENT | MUSIC
DRAMA | CHILDREN'S CLASSICS | DANCE

For ticket bookings, contact the Box Office or visit us online
at thehafren.co.uk where you can find further information
about our latest shows and download our current brochure.

boxoffice@theatrhafren.co.uk
01686 614 555 | thehafren.co.uk



FOR APPOINTMENTS AND MORE INFO...
0845 4086 231
www.nptcgroup.ac.uk
BOOK NOW!

academi

Hair, Beauty and Complementary Therapies at NPTC Group

The academi based at NPTC Group, Newtown offers
the following hair and beauty treatments:

UNISEX HAIRDRESSING
LUXURY MANICURES & PEDICURES
SOOTHING FACIALS
RELAXING MASSAGE
WAXING
EYE TREATMENT
REFLEXOLOGY
AROMATHERAPY

For appointments and further
information telephone
0845 4086 231 or visit us
online at www.nptcgroup.ac.uk



LUNCH TIMES



SAMPLE LUNCH MENU

Spicy Roasted Red Pepper Soup

Breaded Chicken Goujons
Served with a Tomato Salsa

Smoked Mackerel Pate
Served with Melba Toast

Goats Cheese and Red Pepper Tartlet
and a Baby Leaf Salad



Roasted Loin of Pork
with Golden Crackling

Pan Fried Fillet of Trout with
Cockles and Cured Smoked Bacon
and Fennel

Ratatouille Feuillet with Y-fenni Cheese
Served with a Fresh Tomato Sauce

Sautéed Chicken Chasseur
Served with Seasonal Potatoes & Vegetables



Crème Caramel

Eaton Mess with Berry Coulis

Homemade Spotted Dick with Custard
Poached Pears in Red Wine with Chantilly
Cream & Shortbread Biscuits

Chocolate Profiteroles



We are open for lunch on
Tuesday, Thursday and Friday
from 11.45am to 12.45pm.

Lunch costs from
£6 for one course to £8 for three.

Call 0845 4086 215 for more details
on Christmas and Lunch Bookings.

Chris's LIMONCELLO

5 Unwaxed lemons
1l Bottle vodka
750g Caster sugar
700ml Boiling water

METHOD

1. Pare the zest from all the lemons, taking care not to include any white pith. Put the zest in a large clean jar and pour over the vodka. Cover with a tightly fitting lid and leave for a week, shaking the jar each day.
2. Put the sugar in a heatproof bowl and pour over the boiling water, stirring until the sugar has dissolved. Add the vodka and peels and leave for a further week, shaking the jar regularly.
3. Strain into decorative bottles, adding a few strips of lemon zest to each bottle.



TUNA NICOISE SALAD

2 PORTIONS

INGREDIENTS

2 Eggs
4 New potatoes
8 French beans trimmed and halved
1 Little gem lettuce
8 Stoned black olives halved
1 Tomato
4 Canned anchovy fillets drained
75g Tuna
Salt and Pepper

DRESSING

1 crushed clove garlic
1 tbsp Dijon mustard
Juice half large lemon
3-4 tbsp olive oil
Salt and pepper

METHOD

1. Boil the eggs for approx 8 minutes
2. Cook the potatoes in boiling salted water until tender
3. Blanch the green beans until al dente. Cool the potatoes, beans and eggs. Cut the potatoes and beans to required size
4. Wash and cut up the tomatoes, cut the olives and anchovies to size
5. Make the dressing.
6. To assemble the salad, break apart the lettuce and tear into large pieces. Arrange the lettuce on plates or bowls.
7. The anchovies, beans, potatoes, olives and tomatoes MAY be carefully mixed together or arranged separately on top of the lettuce
8. Dress the salad
9. Shell and quarter the eggs and break the tuna into large flakes; arrange the tuna and eggs on top of the salad and serve.



Themes

RESTAURANT

***Payment by card, cheque or cash. Dinner prices shown are inclusive of VAT.
Cheques made payable to Theatr Hafren.***

To make a reservation please call into the Hafren Box Office or telephone 01686 614555 for dinner only. When making bookings, payment for each evening must be paid in full, 7 days prior to the evening. Please send payment to Hafren, Llanidloes Road, Newtown, Powys SY16 4HU.

Themes Bar opens for pre-dinner drinks from 6.30pm. Dinner is served at 7pm. We are also open for lunch on Tuesday, Thursday and Friday 11.45am till 12.45pm. To make a booking call 0845 4086 215 for lunches only.



***We are very grateful for the continued support and sponsorship from
Montgomeryshire Natural Spring Water Company.***

Thema

BWYTY

Gellir talu gyda cherdyn, siec neu arian parod. Mae'r prisiau clinio a dangosir yn cynnwys TAW, Siectau yn daladwy i Theatr Hafren.

I neilltuo bwrdd, galwch heibio'r Swyddfa Docynnau yn Hafren neu ffoniwch 01686 614555 ar gyfer clinio yn unig. Wrth archebu, mae'n rhaid talu am bob noson yn llawn, 7 diwrnod cyn y noson. Danfonwch y taliad i Hafren, Ffordd Llanidloes, Y Drenewydd, Powys SY16 4HU os gweilwch yn dda.

Mae Bar Thema yn agor ar gyfer diodydd cyn-clinio o 6.30yh. Gweinir clinio am 7yh. Rydym heyd ar agor ar gyfer clinio ar ddydd Mawrth, dydd iau a dydd Gwener o 11.45yb tan 12.45yp. I neilltuo bwrdd ar gyfer clinio hanner dydd yn unig ffoniwch 0845 4086 215.



Rydym yn ddolochgar iawn am y gefnogaeth barhaus a nawdd oddi wrth Gwmni Dwr Ffynnon Naturiol Sir Drefaldwyn.

SALAD TIWNA NIGOISE

2 CYFRAN

CYNHWYSION

- 2 Wy
- 4 Taten newydd
- 8 Ffeuen Ffrenig wedi'u tocio a'u haneru
- 1 Letysen fechan
- 8 Offi ddu garregog wedi'u haneru
- 1 Tomato
- 4 Ffled anioffi tun wedi'u draenio
- Tiwna 75g
- Halen a phupur

DRESIN

- 1 Ewin garleg wedi'i falu
- 1 Lwyr fwrdd o fwestard Dijon
- Sudd hanmer lemw'n mawr
- 3-4 Lwyr fwrdd o olew olewydd
- Halen a phupur

DULL

1. Berwch yr wyau am tua 8 munud nes yn dyner
2. Coginwch y tâtws mewn dŵr hallt berwedig
3. Biansiwch y ffa gwyrdd nes ei bod yn al dente. Oerwch y tâtws, ffa ac wyau. Torrwch y tâtws a ffa i'r maint gofynnol
4. Colicwch a thorrwch y tomates, offffau a'r anioffi i'r maint gofynnol
5. Gwneud y dresin.
6. I gydosoed y salad, gwahanwch y dall letys a'u rhwygo'n ddarnau mawr. Trefnwch y letys ar blâtiau neu fowleni.
7. GALL yr anioffi, ffa, tâtws, offffau ar tomates gael eu cymysgu gyda'i gilydd yn ofalus neu eu trefnu ar wahan ar ben y letys
8. Gwisgwch y salad
9. Tymwch y gragen oddi ar yr wyau a'u torrï'n chwarteri a thorrï tiwna i haenau mawr, gosodwch y tiwna a'r wyau ar ben y salad a'i weini.



LIMONCELLO

Chris

- 5 Lemwn di-gwyr
- Potel 1l o Fodca
- 750g Siwgr Man
- 700ml o Dŵr Berw

DULL

1. Digroerwch yr holl lemw'n, gan gymryd gotal i beidio â chynnwys unrhyw fywn gwyn.
2. Rhowch y croen mewn jar fawr ian ac arllwys y fodca drosto.
3. Gorchuddiwch gyda chaead tynn, yna ei adael am wythnos ac ysgwyd y jar bob dydd.
4. Rhowch y siwgr mewn powlen wrthianol i wres ac arllwyswch y dŵr berw, at droi nes bod y siwgr wedi toddi. Ychwanegwch y fodca a'r croen ac yna ei adael am wythnos arall a'i ysgwyd yn rheolaidd.
5. Hidwch i mewn i boteli addurniadol, gan ychwanegu ychydig strbedi o groen lemw'n i bob potel.



AMSER CINIO

ENGHRAIFT O
FWYDLEN AMSER CINIO

Cawl Pupur Coch Rhost Sbeislyd

Goujons Cyw Iâr Mewn Britwsion
Weddi! weini â Tomato Salsa

Pate Mecryll Mwg weddi!
gweini gyda gyda Thost Melba

Tarten Caws Gatr a Phapur Coch
a Dail Salad Franc

Lwyn o Bore Rhost gyda Chrofen Aur

Fried o Britnyll weddi! ffrio yn y Badell
gyda Cocos Bacwn Mwg weddi!
halltu a Ffenigl

Ratatouille Feuillet gyda Chaws Y-Fenni
weddi! weini â Saws Tomato Ffres

Chasseur Cyw Iâr weddi! ffrio'n ysgafn
weddi! weini gyda Thatws a Lysiau Tymhorol

Crème Caramel

Eaton Mess gyda Coullis Aeronen

Pwlin Cyrens Cartref gyda Chwstard

Gellyg wedi'u potsio mewn Gwin Coch
gyda Chantilly

Hufen a Bisgedi Brau

Profitteroiliau Siocled

Rydym ar agor ar gyfer cinio
ar Ddydd Mawrth, Dydd Iau a
Dydd Gwener 11:45-12:45.

Costau cinio o

£6 am un cwrs i £8 am dri.

Ffoniwch 0845 408 6215 i gael rhagor o
fanylion am archebu ar gyfer Cinio Nadolig
ac i archebu cinio hanner dydd.



HYDREF 2014

Hydref 7fed - Noson Garteri.....	£14.95
Hydref 14eg - Y Gorau o Brydain.....	£17.95
Hydref 21ain - Dysglau Llysienuol Ar Draws y Byd.....	£14.95

TACHWEDD 2014

Tachwedd 4ydd - Coggyddion Enwog.....	£17.95
Tachwedd 11eg - Noson Affricanaidd.....	£17.95
Tachwedd 18fed - Tapas a Gwin Sbaeneg.....	£19.95
Tachwedd 25ain - Noson Cajun.....	£17.95

RHAGFYR 2014

Rhagfyr 2ail - Cinio Nadolig.....	£19.95
Rhagfyr 3ydd - Cinio Nadolig.....	£19.95
Rhagfyr 4ydd - Cinio Nadolig.....	£19.95
Rhagfyr 9fed - Cinio Nadolig.....	£19.95
Rhagfyr 10fed - Cinio Nadolig.....	£19.95
Rhagfyr 11eg - Cinio Nadolig.....	£19.95

IONAWR 2015

Ionawr 13eg - Cyniau'r Byd.....	£14.95
Ionawr 20fed - Bwyd a Gwin Ffrenigig.....	£19.95
Ionawr 27ain - Noson Burns.....	£19.95

CHWFROR 2015

Chwffror 3ydd - Bwyd a Gwin Ffrenigig.....	£19.95
Chwffror 10fed - Noson Gynaladwydd a Masnach Deg.....	£14.95
Chwffror 24ain - Noson Fediteranaidd.....	£19.95

MAWRTH 2015

Mawrth 3ydd - Dydd Gwyl Ddewi.....	£19.95
Mawrth 10fed - Bwydlen y Chwe Gwlad.....	£19.95
Mawrth 17eg - Noson ym Mecsico.....	£17.95
Mawrth 24ain - Pasta a Phwdlinau.....	£17.95

EBRILL 2015

Ebrill 14eg - Bwydlen Blasur Gwanwyn.....	£17.95
Ebrill 21ain - Fel ag yr Arferai Mam Wneud.....	£17.95
Ebrill 28ain - Noson Thai.....	£19.95

MAI 2015

Mai 5ed - Bwydlen y Gymanwlad.....	£17.95
Mai 12fed - Noson gyda Nick Brodie o Neuadd Llan-goed.....	£24.95
Mai 19eg - Bwydlen Ar Draws y Byd.....	£19.95

MEHEFIN 2015

Mehefin 2ail - Noson gyda Rick Stein.....	£19.95
Mehefin 9fed - Noson Gourmet.....	£24.95

BWYTY THEM AU

CINIO CYN-SIOE

Dewch i gael cinio gyda ni
cyn i chi fynd i sioe yn Hafren.

£12.95
DAU GWRS

£14.95
TRI CHWRS

Ar agor bob dydd iau o 5:00yh tan 7:30yh
Bar Lawn a Rhestr Gwinoedd ar gael.

01686 614 555

Hydref 23ain

Cwmni Dawns
Cenedlaethol Cymru

Tachwedd 6ed

Mae Gan
Drefaldwyn Dalent

Tachwedd 13eg

Nadolig Plentyn yng
Nghymru

Tachwedd 20fed

A Christmas Carol

Crashmat Collective:
Façade

BWYTY THEM AU

3



Mae llyfdd ar gael ar y cyrsiau
canlynol ar gyfer 2014 - 2015.



- Cogylltwch â'r Adran Artwyo ar
0845 4086 213 am fwy o wybodaeth.
- Gradd Sylfaen mewn Busnes Wledig
- Coginio Proffesiynol VRQ Lefel 3
Diploma CGC Lefel 2
- Gwasanaethau Lletygarwch
Diploma Lefel 2
- Gwasanaeth Bwyd a Diod VRQ
Diploma Lefel 2
- Coginio Proffesiynol VRQ
Diploma Lefel 2
- Gwasanaeth Bwyd a Diod VRQ
Diploma Lefel 1
- Cogylltwch Bwyd a Diod VRQ
Diploma Lefel 1
- Coginio Proffesiynol VRQ
Diploma Lefel 1

CROESO • BWYTY THEMÀU GRŴP NPTC, CAMPS Y DRENEWYDD

Croeso i Themâu, ein bwty hyfforddi ar gampws y Drenewydd Grŵp NPTC.

Mae'r bwty yn rhoi cyfle i'n myfyrwyr i baratoi a choginio prydau bwyd, ac i wasanaethu cwsmeriaid tra dan oruchwylliaeth arbenigol ein staff Arlywo a Lletygarwch. Gall y myfyrwyr astudio amrywiaeth o gyrsiau arlywo a lletygarwch ar lefelau 1, 2 a 3 a dros y blynyddoedd maent wedi cyflawni cryn llwyddiant mewn gwahanol gategoriau o gystadlaethau Sgiliau'r Byd.

Mae enw da ein myfyrwyr wedi arwain at nifer o sefydliadau lleol a gydnabyddir yn genedlaethol yn gofyn am wasanaethau lletygarwch oddi ar y safle. Rydym wedi darparu arlywo ar gyfer Tesco, Lantira, Hynwyddo Cig Oen a Chig Eidion Cymru a Menter a Busnes yn Sioe Frenhinol Cymru a hefyd i Lywodraeth Cymru. Mae ein llwyddiannau o yn cynnwys cynnal Gwobrau Busnes Powys a Goleu'r Canolbarth Cymru ar y cyd â Hatren.

Mae ein bwydleni yn newid drwy gydol y fwyddyn i adlewyrchu'r tymhorau, ac rydym yn ymdrechu i ddefnyddio bwyddod o ffynonellau lleol lle bynnag y bo'n bosibl, gan gynnwys cynnyrch o fferm Fronlas Grŵp NPTC. Rydym yn cynnig swper cyn-theatr cyn noson yn Hatren, a bwydleni datni ar gyfer achlysuron arbenig fel y Nadolig, Dydd Gŵyl Dewi, a Phencamprwiaeth y 6 Gwlad. (Gweler tudalen 4 am ragor o wybodaeth). Mae manylion am y digwyddiadau hyn hefyd ar gael ar ein gwefan www.nptcgroup.ac.uk.

Rydym'n gobethio y byddwch yn mwynhau'r profiad o fwyta yn Themâu a hoffwn fanteisio ar y cyfle hwn i gïoesawu myfyrwyr a chwsmeriaid newydd ynghyd â'r rhai sy'n dyrchwelyd i Gampws y Drenewydd Grŵp NPTC.

STEVE DOODSON
PENNAETH - CAMPSAU POWYS



STEVE DOODSON
PENNAETH - CAMPSAU POWYS

Unwaith eto mae'r bwty yn profi i fod yn llwyddiant ysgubol gydag aelodau o'r cyhoedd ac rwyf yn hynod o falch o ymdrechion y myfyrwyr a'u tîwtoriaid....



I fwcio dros y ffôn: 01686 614 555 ■ www.nptcgroup.ac.uk/themes

MEDI 2014 - MEHEFIN 2015

NOSWEITHIAU THEMÂU

Themâu

BWYTY

