

THE HOLLYBUSH

*Draethen , Lower Machen, Newport, Gwent, NP10-8GB 01633
441 326*



THE HOLLYBUSH

Draethen

lunch time 2 meals for £10.00

Evening 2 meals for £11.95

the hollybush

Just like the inns of old we provide a relaxed home from home for locals and visitors at heart we're a friendly local pub boasting fantastic cask ales and local ciders, freshly prepared foods and friendly staff

**EAT
SLEEP
RELAX
ENJOY**

WELCOME TO YOUR LOCAL

REAL ALE AND CIDER

FESTIVALS

FRIDAY 13th APRIL
TO SUNDAY 15th

APRIL
**DIAMOND JUBILEE
WEEKEND**

FRIDAY 1st JUNE
TO MONDAY
THE 4th JUNE

EVENTS

EASTER SUNDAY LUNCH

Traditional Easter Sunday
Roast lunch with a free easter egg for children in the restaurant on sunday

8th April

from £12.95

RUBY TUESDAYS

Curry Night

A selection of curries and platters served from 5.00

pm every tuesday

from £6.00

SPIRITUAL EVENING



A Spiritual Evening of Uplifting Love and Laughter with

Psychic Medium
Nataly Churchill

Wednesday 16th May
from 7pm to 10 pm

Tickets now available to include finger buffet for only £10

The
Hollybush
DRAETHEN



*We'll help
create the
best day of
your life*

The Hollybush
Draethen, Newport, Gwent, NP10 8GB
01633 441 326

www.theHollybush.com
jacky@thehollybush.com

SUNDAY

CRISPY ROASTIES

100% BRITISH BEEF

FRESH CRACKLING

YORKSHIRE

P U D D I N G S

BOLD RED AND WHITE WINE

REAL GRAVY

HOMEMADE PUDDINGS

FRESH VEGETABLES

YOUR FAVOURITE PINT



What ever is your
perfect sunday
spend it with us
from £8.00



This sticky toffee pudding by Ross Hamilton looks so delectably and devilish it will have you licking the bowls after. serve with ice cream, whipped cream or custard

mmmmmmmmmm

www.theHollybush.com

seasonal recipe

Sticky Toffee

175g dates
300ml water
1 tspn bicarbonate soda
50g unsalted butter
175g castor sugar
2 eggs beaten
175g self raising flour
1 tspn vanilla extract

toffee sauce
200ml double cream
50g butter
100g dark brown sugar
grease 8 inch tin
pre heated oven 180*

- simmer dates in water for 5 minutes blend until smooth
- add bicarb
- cream the butter and sugar until light then beat in eggs slowly
- fold in flour vanilla and date mix
- put in greased tin
- bake in oven for 30 minutes