

2025 SOCIETY AGM WEEKEND

The South Wales Lleyn Sheep Breeders Club invite you to join them for the Society AGM
Friday 31st October – Sunday 2nd November 2025

Itinerary

The weekend will begin at midday on Friday with a visit to the prize-winning flock of Roger & Helen Wells (Flock 575) at Glaneri, Ferwig, (refreshments will be provided)

We will then make our way approx 1 mile down the road to the base for our weekend at The Cliff Hotel, Gwbert

Friday night will be for relaxing and catching up with friends, there will also be a council meeting.

Saturday morning, travelling by coach, over the Preseli mountains to the farm of Richard & Jennifer Twose (Flock 552) and family. As well as the renowned Lleyn flock, there is also the herd of Pedigree Holsteins and a few Herefords thrown in as well

Lunch will be on farm at Becws Bets, run by Richard & Jennifer's niece

From here we will travel to the historic town of Cardigan for some free time to visit the castle, do some shopping or walk round the town before returning to the Cliff Hotel for the AGM

Following the AGM we will have dinner in the ballroom and dancing to local group Roccana.

Before departing on Sunday morning you are invited to take part in some sea swimming to wash away the cobwebs.



Staying at
The Cliff Hotel & Spa
Gwbert, Cardigan

Look out for more information and booking details in the Summer





The Cliff Hotel & Spa

Gwbert, SA43 1PP

**Room Rates: Double / Twin B&B £180;
Single B&B £160 per night**

Rooms to be booked directly with the Hotel. They are reserving their accommodation for the Society until **Friday 19th September**

Booking By Telephone: 01239 613241

Please confirm that you are part of the
Sheep Society when booking

Name		Flock No:
Guest Name(s)		
Tel:	Mob:	
Email Address: <small>Note: Booking Instructions and updates will be sent via email</small>		

Dietary Requirements

Please let us know if you have any dietary requirements or allergies

Please Note:

Allergy Key: (V) Vegetarian; (Vg) Vegan; (MVg) Modified Vegan; (c) Celery; (cr) Crustacean; (e) Egg; (f) Fish; (g) Gluten; (gm) Genetically Modified; (l) Lupin; (m) Milk; (mu) Mustard; (mo) Mollusc; (n) Nut; (pn) Peanut; (s) Sesame; (so) Soya; (su) Sulphur

FRIDAY 31ST OCTOBER

EVENT

Roger & Helen Wells, Ferwig, SA43 1QA
Flock 575

From 12pm onwards
Food will be provided

I/We will be visiting Roger & Helen Wells	Yes/No	Number
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FRIDAY EVENING MEAL AT THE CLIFF HOTEL £28pp

MAIN COURSE	Guest Initials
Texas Burger (g,gm,m,mu) <i>Grilled Beef Burger with Fried Onions, Monterrey Jack, Barbecue Sauce and Fries</i>	
Baked Chef's Pie (g,so,gm,m,c,mu,e) <i>With Buttered Vegetables, Champ Potato, Gravy</i> <i>Please enquire with your server for today's special and allergens</i>	
Fish & Chips (f,so,gm,g,su,mu,e,m) <i>Tartar Sauce, Minted Crushed Peas, Home Cut Chips, Lemon</i>	
DESSERT	Guest Initials
Summer Pudding (g,m) <i>With Whipped Mascarpone Cheeses and Dehydrated Raspberries</i>	
Double Chocolate Blonde (g,e,m) <i>White Chocolate Brownie with Chunky Dark Chocolate, Fresh Strawberries and Raspberry Sorbet</i>	
Chef's Cheesecake (g,e,m) <i>Please enquire with your server for today's special and allegens</i>	

SATURDAY 1ST NOVEMBER

We will depart the Cliff Hotel at 9.30am by bus. We will travel to the Twose Family Farm (Flock 552), Maenhir, Login. The route will depend on the weather. Lunch will be provided for on the farm (Becws Bets). We will then travel back to Cardigan for some free time where you can shop, relax or visit Cardigan Castle.

The bus will leave Cardigan at 4.45pm to return to The Cliff Hotel by 5pm

I/We would like a place on the bus	Yes/No	Number
I/We would like lunch at Becws Bets, Maenhir	Yes/No	Number
I/We will be attending the AGM	Yes/No	Number

SATURDAY EVENING ANNUAL DINNER £40pp

STARTER	Guest Initials
<i>Welsh Cawl with Cheese and a Crusty Bread Roll (v)</i>	
<i>Chicken Liver and Cognac Parfait, Red Onion Confit and Crostini</i>	
<i>Sea Bass Escabeche with Watercress (f,su)</i>	
MAIN COURSE	Guest Initials
<i>Braised Shoulder of Lamb, Roasted Root Vegetables, Sauteed Potatoes, Red Current, Rosemary and Garlic Jus</i>	
<i>Oven baked fillet of Salmon, Crushed Baby potatoes, Lemon and Capel Butter Sauce</i>	
<i>Wild mushrooms and Spinach Strudel with a White Wine and Thyme Sauce</i>	
DESSERT	Guest Initials
Trio of Dessert <i>Lemon Meringue Tart, Raspberry Pavlova & White Chocolate Mousse</i>	

FINAL SUMMARY OF COSTS

	No of Guests	Amount £
FRIDAY EVENING MEAL £28 pp	X £28 pp	
SATURDAY ANNUAL DINNER £40 pp	X £40 pp	
OVERALL TOTAL COSTS		

DO NOT SEND PAYMENT WITH THIS FORM

You will receive an invoice from the Society Office. Please use the invoice Number as reference. Booking is confirmed on receipt of payment

PLEASE EMAIL THE COMPLETED FORM TO
promotions@lleynsheep.com by 10th October 2025