

Glynmeddig Kitchen equipment 2011

20+ main course plates
20+ side plates
20+ bowls
20+ wine goblets
20+ tumblers
20+ mugs
20+ knives, forks, spoons and teaspoons
1 cafetiere (large)
1 large teapot
1 sugar bowl
2 china milk jugs
3 glass water jugs
8+ large serving dishes (oven proof)
3 salad bowls
3 large saucepans with lids
3 smaller saucepans with lids
1 very large casserole dish
2 large frying pans
Selection of baking trays – round / oblong/ deep / shallow (including one for mince tarts / Yorkshire puddings)
Kitchen knives / bread knife
Veg peeler
Selection of large serving spoons
Wooden spoons
Bottle openers
Grater
Rolling pin
1 x 4 slice toaster (+ 1 small 2 slice one)
1 microwave
1 small food processor
1 small
1 large catering sized oven (gas hob, electric oven with a grill)
2 fridges in the kitchen
1 fridge in outside barn plus use of a large chest freezer

2 pepper grinders (salt is also on the shelf & various other condiments depending on what left by other guests)

Please note there is no dishwasher

We supply washing up liquid, 2 jay cloths, a scourer and 3 bin bags to get you going!