

CHRISTMAS PARTY NIGHT

Menu

Starter

Roasted Winter Vegetable Soup (GF, V)
with Herb Croutons

Welsh Cheese and Chive Pate (GF, V)
with a Red Onion Confit and Warm Brioche

Cajun Spiced Chicken (GF*)
with a Baby Spinach and Spring Onion Salad
and a Sweet Chilli Dressing

Main Course

Roasted Breast and Leg of Turkey (GF*)
with a Sage and Apricot Stuffing, Chipolata
Sausages, Roasted Potatoes with Winter
Vegetables and a Roast Gravy

Slow Braised Lamb Shank (GF)
with a Mint Mash, Sticky Red Cabbage, Winter
Vegetables and a Port Wine Gravy

Fillet of Plaice (GF)
with a Tomato Cream, Saffron Mash
and Winter Vegetables

Butternut Squash & Sweet Potato Thai Curry (V)
with a Fragrant Rice and Mini Naan

Dessert

Christmas Pudding (GF*, V)
with Brandy Sauce and Mulled Plums

Milk Chocolate Delice (V)
with an Orange Coulis and Dark Chocolate
Mint Crisps

Coconut and Rum Panacotta (GF, V)
with Caramelised Pineapple

Tea / Coffee and Mini Mince Fancies

(V) = Vegetarian (GF*) = Can be Gluten Free (GF) = Gluten Free
We also cater for other dietary requirements. Please contact us for further information.

NEW YEAR'S EVE

Menu

Bubbly and Canapés

Starter

Beetroot & Liquorice Cured Salmon (GF)
Fennel & Celeriac Salad, Burnt Apple Puree,
Mint Dressing

Slow Braised Belly Pork
Black Pudding and Pear Bon Bon, Crackling,
Glazed Baby Carrots, Welsh Cider Jus

Cream of Asparagus Soup

(GF, V)
with Smoked Celeriac Cream

Prosecco Blush Sorbet

(GF, V)

Main Course

Medallions of Welsh Beef Fillet (GF)
Thyme Rosti, Roasted Baby Vegetables,
Carrot & Mustard Puree, Bone Marrow Jus

Monkfish Tail with a Parsley & Lemon Crust
Lobster Risotto, Pea Puree, Beetroot

**Wild Mushroom, Spinach & Walnut
Filo Parcel** (V)
Lentil & Tarragon Salad, Mushroom Jus

Dessert

Rich Dark Chocolate & Baileys Tart (V)
Marshmallow Ice Cream, Chocolate Truffle

Passion Fruit Mousse (V)
Coconut Panacotta, Almond Tuille,
Rum soaked Pineapple

Welsh Cheese (GF*)
Biscuits & Chutney

Tea / Coffee and Mini Mince Fancies.

CHRISTMAS DAY

Lunch on the Coast

Experience all the Spirit and Sparkle of
the perfect Christmas Day Lunch.

This Christmas our chefs will once again
be conjuring up a magical and sumptuous
lunch, served in the wonderful Sea View
setting of our award-winning Terrace
Restaurant.

Due to the exclusive but limited number of
tables please book your places as soon as
possible to guarantee your booking.

£90 per adult // £50 per child

BOXING DAY

Lunch

Llandudno is the perfect place to
enjoy Boxing Day. Start the day by
watching or taking part (if you're
brave enough) in the famous
Boxing Day Sea Dip.

The only natural pastime to enjoy
afterwards is our Boxing Day Lunch –
where we'll be serving a menu offering
many delicious dishes and a few festive
favourites. We also take bookings for
larger tables.

2 Courses £27 // 3 Courses £30

NEW YEAR'S EVE

Gala Dinner

See out the old and see in the new
in fine and luxurious style with great
food and friendly atmosphere.

Our glittering evening of celebrations begins
with Bubbly and Canapés at **7.00pm**.

A beautiful 5 course festive menu of the
highest order will then tantalise your taste
buds. Then the party really gets going!

Our resident DJ will be in fine form playing
all your favorite music with only a brief
pause at midnight for a rousing chorus of
Auld Lang Syne with a traditional Bagpiper!

£90 per Adult

Not suitable for anyone under the age of 18

NEW YEAR'S DAY

Lunch

Start 2019 in luxurious style and
enjoy a relaxing lunch in the Terrace
Restaurant.

2 Courses £25 // 3 Courses £28

To book a night away
or a table for any festive
events please call
01492 877544

events@stgeorgeswales.co.uk
www.stgeorgeswales.co.uk



Design: viewcreative.co.uk

YOUR PERFECT CHRISTMAS

FESTIVE DINING GUIDE 2018



ST GEORGE'S HOTEL

★★★★

stgeorgeswales.co.uk

CHRISTMAS DAY

LUNCH MENU

To Start

Salmon Gravadlax
with a Potato and Celeriac Salad,
Mustard, Dill and Yoghurt Dressing
and a King Prawn Fritter

Goat's Cheesecake (V)
with Beetroot Meringue, Walnut
Crumb and Spiced Grapes

Ham Hock & Chicken Terrine
with Crispy Ham, Dijon Mustard
Mayonnaise, Toasted Brioche and Pickles

Seasonal Melon & Clementine (GF, V)
with a Frosted Winter Berry Sorbet

Soup Course

Roasted Winter Vegetable Soup (GF* V)
with Herb Croutons

Dessert

Traditional Christmas Pudding (V)
with Brandy Sauce and Baked Figs

**Cranberry and Orange
Bread and Butter Pudding**
with Vanilla Custard and Toffee Ice Cream

Main Course

**Roasted Turkey with a
Sage and Apricot Stuffing** (GF*)
Pigs in Blankets, Roasted Potatoes with
Winter Vegetables and a Roast Gravy

**Roast Sirloin of Welsh Beef
glazed with Maple Syrup** (GF)
Dauphinoise Potatoes, Peppercorn Green
Beans and a Red Wine Gravy

Oven Roasted Salmon
Crab Cakes with a Lobster Cream
and Celeriac Puree

Wild Mushroom and Leek Cobbler (V)
with Welsh Cheese and a Chive Cream



Salted Caramel Tart (V)
with Praline Macaroons, Praline Cream
Winterberry Compote and a Frosting
of Snow

Welsh Cheese (GF*)
with all the Traditional Festive
Accompaniments

Freshly Brewed Coffee or Tea

with Warm Mince Pies



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LIVE BAND NIGHT

Friday 30th November
£35 per person
Arrival 7-7.30pm until 1am

Our luxurious and most famous Wedgwood Suite becomes the venue of the night for this spectacular live band event. Arrive to a warm welcome and a Prosecco drinks reception prior to a tantalising 3-Course Dinner.

Then your evening really starts with live entertainment from 'The Silverback Band', playing fantastic covers of famous tracks, all to get you in the mood for dancing.

Dress to Impress!



Experience all the SPIRIT AND SPARKLE of the Perfect CHRISTMAS PARTY

Celebrate with your family and friends this Christmas and let St George's Hotel offer you all a very warm welcome.

Whether it's with a group of friends, work colleagues or family you can be assured of a fabulous evening. We make sure that both the dining and entertainment elements of the evening are perfectly balanced.

- FESTIVE 3 COURSE MENU
- RESIDENT DJ
- FULL BAR UNTIL 1AM (FRI/SAT ONLY)
- FREE DRINKS VOUCHER PER GUEST*

Dates available throughout November and December

*Vouchers will be issued on the evening of the party, please ask for more details of the drinks included.

Prices from
£29 - £37 per person

DRESS TO IMPRESS!

No jeans or trainers

We have a range of Drinks Packages available - please ask for details.

FOR FULL TERMS AND CONDITIONS PLEASE SEE OUR WEBSITE



PARTY and Stay

Enjoy the Party and then the peace of mind that you can relax and enjoy the night in one of our luxurious bedrooms.

Friday and Saturday

- 2 people sharing a Classic Double or Twin Room - From only **£90** per room.
- Singles from only **£60** per room.

Rates include our Full Welsh Breakfast For full Terms and Conditions please see our website www.stgeorgeswales.co.uk



PARTY NIGHTS Midweek

Available Sunday - Thursday throughout the Festive Season. Exclusive Use Party nights available for 60 guests or more.

- From only **£25** per person.



FESTIVE Afternoon Tea

Try our famous Afternoon Tea with a seasonal twist, served every day between 2.30pm and 4.30pm. **£16.90** per person



FESTIVE Lunches & Dinners

Make a party with your friends, colleagues or family and enjoy a fabulous Festive Lunch or Dinner at one of the best hotels in Wales.

Served throughout December between **12pm - 2.30** and from **6pm**. We can also cater for larger groups of between 10 and 150 guests and we'll be happy to help you organise your festive group lunch we'll even offer you a slight reduction on the prices below for parties of 10 or more.

Lunches	Dinner
2 Courses £16	2 Courses £24
3 Courses £20	3 Courses £28



LAS VEGAS CASINO NIGHTS

Friday 7th, 14th and 22nd December
£40 per person
Menai Suite - Arrival 7-7.30pm until 1am

If you're looking for something different for your Christmas Party this festive season, then look no further! Book one of our fabulous Vegas Casino Nights.

You'll be welcomed into the Vegas themed Menai Suite where you'll enjoy an arrival cocktail and a delicious 3-Course meal, serenaded by our live entertainer for the evening.

Once the meal is concluded, get your poker face on, because its Casino Time! Play Blackjack and Roulette with professional Croupiers provided by 'Party Casinos', experience the night as a high roller!

Prizes to be won at the end of the evening.

Black Tie.