

CHRISTMAS DAY

LUNCH MENU

To Start

Salmon Gravavlax

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, Peppered 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



(V) = Vegetarian (GF*) = Can be Gluten Free (GF) = Gluten Free

We also cater for other dietary requirements. Please contact us for further information.



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

01492 877544

events@stgeorgeswales.co.uk

www.stgeorgeswales.co.uk



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 & NEW YEAR

RESIDENTIAL GUIDE 2018



ST GEORGE'S HOTEL



stgeorgeswales.co.uk

CHRISTMAS & NEW YEAR 2018

FOR A VERY SPECIAL FESTIVE SEASON ON THE COAST

St George's Hotel in North Wales, overlooks the beautiful Llandudno Seascape. What finer way to hold your Christmas and New Year Celebrations.

3 NIGHT CHRISTMAS RESIDENTIAL PACKAGE

DAY 1:

24TH DECEMBER
CHRISTMAS EVE -
ARRIVE AT YOUR LEISURE

Our team will be here to greet you and ensure that you are settled in and have everything you need. Before the evening commences, relax in the warmth of our Terrace lounge overlooking the sea and indulge in our traditional Welsh Cream Tea.

Tony Burns our General Manager invites you to join him for a Bubbles and Canapé Reception accompanied by Llandudno Musical Productions who will sing a selection of Christmas Carols which you are welcome to join in with; lyric sheets will be available on request.

Our Welsh Themed Gala Dinner will be served at your leisure in the Wedgwood Suite, accompanied by our resident pianist.

Relax in the Terrace Lounge after the meal. If you wish to attend midnight mass, our concierge team will be happy to advise on local services to attend.

DAY 2:

25TH DECEMBER -
CHRISTMAS DAY

The morning begins with a full Welsh Breakfast buffet in the Grade II Listed Wedgwood Suite, after which, you may choose to take a brisk stroll along the promenade in the crisp Christmas air, or relax in the warmth and open presents with your loved ones.

From 10.30am we'll be serving Tea, Coffee and Mince Pies in the Terrace Lounge; you will also have the opportunity to take part in a twenty-year tradition of guessing the combined weight of our Christmas Cake and Tony Burns our General Manager.

The highlight of the day is our classic four course Christmas lunch, served in the magnificent surroundings Wedgwood Suite followed by The Queen's Speech.

Our Grand Carved Gala Buffet will be served in the evening, enjoyed with more musical entertainment.

DAY 3:

26TH DECEMBER -
BOXING DAY

Enjoy our famous Boxing Day Breakfast, served with all the culinary traditions of this day and a few delicious surprises, you will be spoilt for choice.

The annual Lions Club Charity Sea Dip will see hundreds of people dashing into the sea, you're welcome to join in or maybe just spectate.

In the afternoon, you can sink into a chair in the lounge to relax and watch the world go by on Llandudno's Promenade. To round off your stay and to give you a good send off, the evening will come alive with all the thrill of Casino Night. The perfect evening to end your Christmas break.



*Final Package content may be subject to change



A HOME FROM HOME THIS CHRISTMAS

WITH OUR 2018 RESIDENTIAL PACKAGES

3 NIGHT CHRISTMAS RESIDENTIAL PACKAGE*

Classic Single
£534

Classic Rear Twin
/ Double Accessible
£534

Classic Town View Twin
/ Double
£549

Premier King Twin
/ Double
£564

Classic Sea View Double
or Orme Double
£594

Premier Suite or
Premier King with Balcony
£609

Premier Sea View King
£624

Premier Sea View Suite or
Classic Sea View Double
with Balcony
£639

Premier Sea View King
with Balcony
£654

Premier Sea View Suite
with Balcony
£669

The Rooftop
from **£744**



*ALL PRICES ARE PER
PERSON, PER PACKAGE

Make even more memories...

Stay an extra night for only
£58* per person per
night including Full Welsh
Breakfast

or with Dinner too for just
£83* per person, per
night.

3 Night Christmas
Residential Package
Single supplement
£60 per night.

*Based on a Classic Room, £25 supplement for single rooms

A PARTY TO REMEMBER

NEW YEAR CELEBRATION PACKAGE

DAY 1:

30TH DECEMBER

The Party before the Party - Pre New Year's Eve
Our Chef Gwyn Roberts 4 Course Gala Dinner
will be served at your leisure in the Wedgwood
Suite, Enjoyed to the sounds of our resident
Vocalist Matthew Roberts.

DAY 2:

31ST DECEMBER - NEW YEAR'S EVE

Relax over our traditional Full Welsh Breakfast
that will be served in the Wedgwood Suite.
Relax in the warmth of our Terrace lounge during
the afternoon, enjoy the views overlooking the
sea and indulge in our traditional Welsh Cream Tea.

YOU ARE INVITED

to welcome in 2019 with
style and sophistication at St
George's famous New Year's
Eve Ball. Join General
Manager, Tony Burns in the
Terrace Lounge for a Black
Tie; Bubbles and Canapé
Reception; accompanied by

Rafael Comino on the piano.
Our Piper will ceremoniously
Pipe you into the five-course
Gala Dinner. Musical
entertainment will be
provided by our Resident
DJ's, Event Lounge and
James Mason.

The Piper will lead the New
Year celebrations with a
rousing chorus of Auld Lang
Syne and then the party will
continue until 1.00am.

Non-Residents
£90 per person

2 Night New Year Celebration Package*

Classic Single
£280

Classic Rear Twin
/ Double Accessible
£280

Classic Town View Twin
/ Double
£290

Premier King Twin
/ Double
£300

Classic Sea View Double
or Orme Double
£320

Premier Suite or
Premier King with Balcony
£330

Premier Sea View King
£340

Premier Sea View Suite or
Classic Sea View Double
with Balcony
£350

Premier Sea View King
with Balcony
£360

Premier Sea View Suite
with Balcony
£370

The Rooftop
from **£420**



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PERSON, PER PACKAGE

Make even more memories:

Stay an extra night for only
£58* per person per
night including Full Welsh
Breakfast

or with Dinner too for just
£83* per person, per
night.

New Year Package
Single supplement
£60 per night.

*Based on a Classic Room, £25 supplement for single rooms