



ST GEORGE'S HOTEL

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Dear guest, if you are staying with us on one of our Dinner, Bed and Breakfast packages, your package is inclusive of either a two or three course meal. Please choose from any of the items listed below. Should you have any questions please speak to one of our restaurant team.

2 Courses £27.00 incl. VAT 3 Courses £34.00 incl. VAT

Starters

Chef's Soup of The Day (VG) (V) (GF)

Salad of Smoked Duck, Poached Pear and Toasted Walnuts with a Honey & Mustard Dressing (GF)

Chicken Liver Pâté with Caramelised Onion Chutney, Cumberland Sauce and Toasted Brioche (GF*)

Asparagus Spears Wrapped in Parma Ham with a Poached Egg and Hollandaise Sauce (GF)

Perl Las Mousse with Roasted Figs, Rocket, Candied Walnuts and a Balsamic Glaze (GF)

Poached Salmon & Crayfish Tian with a Saffron Aioli, Pickled Cucumber and Toasted Brioche (GF*)

Cajun Spiced Beef Fillet with a Spring Onion & Orange Salad and Pineapple Salsa (GF)

Home Made Gazpacho with Diced Cucumber & Tomato and Croutons (VG) (V) (GF*)

Mains

Roast of The Day with Roast Potatoes, Glazed Seasonal Vegetables and Roasting Pan Gravy (GF*)

Slow Braised Brisket of Beef with Spring Onion & Horseradish Mash, Green Beans, Creamed Cabbage and a Red Wine Jus (GF)

Pan Fried Duck Breast with Smoked Bacon Rosti, Carrot & Swede Battenburg, Carrot & Orange Purée, Broccoli and a Black Cherry & Madeira Jus (GF)

Pan - Fried 50 Day Aged 8oz Rump Steak with Glazed Shallots, Mushroom, Tomato, Triple Cooked Chips and either Garlic Butter *or* Peppercorn Sauce (GF) (*£3.00 Supplement*)

Roast Loin of Cod with Squash Risotto, Roasted Squash, Courgette and Tomato Concasse (GF)

Pan Fried Salmon with Sauté Potatoes, Asparagus Spears, Roasted Cherry Tomato and a Parsley & White Wine Cream (GF)

Rump of Lamb with Fondant Potato, Roast Parsnip, Glazed Swede, Baby Carrots, Pea Purée and a Red Wine Jus (GF)

Savoury Cous-Cous Stuffed Roasted Red Pepper with House Salad and Balsamic Dressing (VG) (V) (G)

Some of our foods may contain nuts and other allergens. Should you have any dietary, allergy or intolerance concerns, please speak to our restaurant supervisor who can advise you on your choice or/and will work with our chef and endeavour to prepare your meal accordingly. Our menus are compiled with our suppliers' assurances that they are free of GM products.

(V) – Vegetarian

(VG) – Vegan

(GF) – Gluten Free

(N) - Nuts



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Sides

Hand Cut Chips (V) (GF) £3.50

Garden Salad with House Dressing (V) £3.50

Garlic Bread (V) £3.00

Battered Onion Rings (V) £3.50

French Fries (V) (GF) £3.50

Mixed Seasonal Vegetables (V) £3.50

Garlic Bread With Cheese (V) £3.50

Desserts

Lemon & Thyme Posset with a Vanilla & Ginger Shortbread Biscuit, Star Anise Chantilly, Candied Orange and a Summer Berry Compôte (V) (GF*)

Vanilla Panna Cotta with a White Chocolate & Strawberry Mousse, Meringue, Fresh Strawberries and a Strawberry Purée (GF*)

Raspberry Cheesecake with Italian Meringue, Caramelised White Chocolate, Raspberry Coulis and Frozen Raspberries

Warm Chocolate Brownie with a White Chocolate Sauce and Madagascan Vanilla Ice Cream (V)

Selection of Welsh Cheeses & Biscuits with Celery, Grapes, Apple and a Tangy Fruit Chutney (V) (GF*)

Trio of Forte's Ice Cream with a Rossini Curl and Raspberry Coulis (V) (GF*)

We have a wide variety of speciality teas and coffee with a selection of liqueurs to compliment them.

Additional charges apply.

Please ask a member of our team for more information.

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