

ENJOY A ROMANTIC MEAL IN THE AA HOTEL OF THE YEAR FOR WALES



## VALENTINE'S *dinner*

Spoil your loved one this St Valentines Weekend with a romantic meal at St George's Hotel. Menu available Thursday 14th, Friday 15th and Saturday 16th February.

Overlooking the beautiful Bay of Llandudno with its endless seaview vistas and stunning coastal views.

Where else can you experience a romantically intimate atmosphere with such friendly service combined with some of the finest cuisine Wales has to offer.

*Sumptuous 3 Course Meal £32.50 per person*

Contact us for further information:

Telephone **01492 877544**

[events@stgeorgeswales.co.uk](mailto:events@stgeorgeswales.co.uk)

St. George's Hotel, The Promenade,  
Llandudno, Conwy LL30 2LG

[www.stgeorgeswales.co.uk](http://www.stgeorgeswales.co.uk)



ST GEORGE'S HOTEL

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# Valentine's Menu

Tomato and Apple Soup finished with a Smoked Oyster *GF*

Gin Cured Salmon with Crispy Squid, Celeriac and Beetroot Slaw, Compressed Cucumber and Lemon Dressing *GF\**

Peppered Beef Fillet with a Thyme Rosti, served with lightly Roasted Baby Onions and a Port Wine Reduction *GF*

Light Salad of Asparagus with Baby Spinach, Apple, Artichokes and a Lemon & Herb Dressing *GF V*



Fillet of Lemon Sole with Baby Spinach, Sea Herbs and a Champagne Butter Sauce *GF*

Rump of Lamb with a Confit Shallot, Honey-Glazed Carrots, Mint Boulangere and a Port Wine Jus *GF\**

Breast of Chicken filled with a Wild Mushroom Mousse with a Bacon Rosti, Confit Cherry Tomatoes, Green Beans and a Calvados Cream *GF*

Edward's of Conwy Bistro Steak with a Café De Paris Butter, Baby Onions, Mushrooms, Vine Tomatoes and Hand Cut Chips *GF*

## **St George's Surf and Turf for Two:-**

With Barbecued Chicken, Beef Medallions, Cod Goujons, Sautéed King Prawns, Home-Smoked Salmon with Garlic Butter, Parsley Mayonnaise, Lemon Roasted Potatoes and Sautéed Greens *GF\**

Cod Loin Wrapped in Cured Ham with Potato Crisps, Mussels, Clam and Saffron Chowder, Poached Celeriac served with Asparagus *GF*

Heart-Shaped Puff Pastry Case filled with Sautéed Wild Mushrooms, Confit Apple and a Champagne Cream Sauce *V*



Mango & Passionfruit Tart with Lime Syrup and Rum & Raisin Ice Cream *V*

Rich Dark Chocolate & Baileys Mousse with Peppermint Marshmallows, Chocolate Truffle and White Chocolate Crisps *GF\**

## **St George's Eton Mess for Two:-**

With Meringue, Chantilly Cream, Raspberry Sorbet, Raspberry Crumble and Fresh Raspberries *GF V*

Welsh Cheese and Biscuits served with Grapes and Chutney *V*



Tea and Coffee with Minted Chocolates