



ST GEORGE'S HOTEL

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COASTAL EVENTS



ORME

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STARTER

Chilled Fan of Melon, *Fruit Compote* GF, DF, V, VE

Chicken Liver Pâté, *Tomato Chutney*, *Toasted Brioche*

Poached Salmon, *Horseradish Coleslaw*, *Cucumber Dressing* GF, DF

Ham Hock Terrine, *Piccalilli*, *Sage & Onion Bread* DF

Chicken, Wild Mushroom & Apricot Terrine, *Apple Chutney* and *Warm Brioche*

Roasted Vegetable Soup, *Herb Croutons* GF*, DF*, V, VE



MAIN

Slow Braised Beef Steak, *Creamed Potato*, *Welsh Ale Gravy*, *Glazed Vegetables* GF

Roast Loin of Honey Glazed Pork, *Sage & Onion Stuffing*, *Roast Potatoes* and a *Cider Gravy* DF

Fillet of Salmon with *Saffron Mash*, *Baby Spinach* and *Watercress Cream* GF

Roast Breast of Chicken, *Herb Stuffing*, *Roast Potatoes*, *Seasonal Vegetables*, *Gravy* DF

Roast Leg of Lamb, *Mint & Rosemary Glazed Roast Potatoes*, *Redcurrant Jus* GF

Fillet of Haddock, *Welsh Cheese Glaze*, *Tomato Cream*, *Crushed New Potatoes* GF

Includes tea, coffee and minted chocolates
Please see allergen statement on How to Book page.



DESSERT

Sticky Toffee Pudding, *Toffee & Vanilla Sauce* V

Bread & Butter Pudding, *Orange Marmalade Glaze* V

Lemon Meringue Roulade, *Lemon Curd & Lime Syrup* GF, V

Warm Chocolate Brownie, *White Chocolate Ice Cream* V

Lemon Cheesecake, *Raspberry Coulis*

Warm Banana & Sultana Loaf Cake with *Rum Custard* V



STARTER

Cajun Spiced Beef Fillet, *Spring Onion & Orange Salad, Lime & Chilli Jelly* GF, DF

Melon & Pineapple Carpaccio with *Mango Coulis, Mango Sorbet* GF, DF, V, VE

Chicken Liver Pate, *Toasted Brioche, Apple & Cider Chutney, Cumberland Syrup*

Confit Salmon, *Potato & Chive Salad, Cucumber Dressing* GF, DF

Asparagus & Watercress Soup, *White Truffle Oil* DF, V, VE

Tossed Salad of Smoked Duck, *Raspberry, Mulled Pear & Balsamic Vinegar Dressing* GF



MAIN

Roast Sirloin of Beef, *Yorkshire Pudding, Thyme Roasted Potatoes, Red Wine Jus*

Breast of Chicken, *Dauphinoise Potato, Creamy Mushroom, Madeira Sauce* GF

Loin of Cod Marinated in Red Wine, *Creamed Potato, Peppered Green Beans, Jus* GF

Roast Spring Lamb, *Mint & Lemon Stuffing, Roast Potatoes, Seasonal Vegetables, Port Wine Gravy* DF

Fillet of Salmon, *Sea Asparagus, Spring Onion Potatoes and Tomato Cream* GF

Roast Breast of Duck, *Fondant Potato, Black Cherry Jus* GF, DF



DESSERT

Trio of Summer Berries, *Mini Strawberry Pavlova, Mini Raspberry Roulade, Mini Strawberry & Raspberry Jelly, Vanilla Cream* V

Pear Bakewell Tart, *Toffee Anglaise* V

Mint Chocolate & Baileys Delice, *Peppermint Cream* V
Chocolate Cup Filled with Raspberry Mousse, *Raspberry Marshmallows, Raspberry Jam* GF, DF, V, VE

Rosewater & Strawberry Pavlova, *Strawberry Coulis, Chantilly Cream* GF, V

A Selection of Welsh Cheese, Biscuits, Red Onion Chutney, Apple, Celery, Grapes V

Includes tea, coffee and petit fours
Please see allergen statement on How to Book page.

EVENING MENU

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BUFFET

Strips of Chicken *White Wine & Creamed Mushroom Sauce with Saffron Rice* GF

Roasted Peppers & Tomato Pasta, *Pesto* DF, V, VE

Platter of Honey Roast Ham & Roasted Turkey Breast GF, DF

Selection of Breads with Butter GF* V

Cajun Spiced Potato Wedges, *Sour Cream & Chive Dressing*

Llandudno Goat's Cheese Bruschetta V

Smoked Salmon and Dill Wrap

Ham and Mustard Wrap DF

Mini Welsh Cheese Rarebit V

Mini Duck Spring Rolls

Haddock Goujons, *Tartare Sauce*

Spiced Chicken Skewers

Honey Glazed Salmon Pavé GF, DF

Mini Beef Burgers & Onions DF

Mini Vegetable Spring Rolls GF, DF, V, VE

Mini Cheese and Chive Potato Skins GF, V

Sweet Potato Fries, Halen Mon Salt GF, DF, V, VE

Please see allergen statement on How to Book page.

SALADS

Olive & Feta Cheese Salad

Creamy Classic Coleslaw GF, DF, V

Classic Green Salad GF, DF, V, VE

Potato and Chive Salad

Pasta, Spring Onion and Sweetcorn Salad DF, V, VE

Beetroot & Orange GF, DF, V, VE

Crudities, Tortillas, Dips DF, V, VE

Tomato & Red Onion Salad

Classic Coleslaw and New Potato & Chive Salad GF, DF, V

Pasta Salad

Selection of St George's Salad Dressings DF, V

DESSERTS

Mini Chocolate Éclairs V

Mini Macaroons V

Mini Fruit Pavlovas GF, V

Mini Mango Cheesecakes V

Mini Baileys and White Chocolate Delice V

Mini Peppermint Marshmallows GF, DF, V, VE

Mini Peppered Pineapple GF, DF, V, VE

Selection of Mini Desserts, *Fruit Compotes & Double Cream* V

VEGAN

Spinach Roasted Red Pepper & Hummus Wrap VE

Cream Cheese & Chive Wrap VE

Cheese & Olive Bruschetta VE

Courgette Fritters VE

Carrot & Ginger Bon Bons VE

VEGAN DESSERTS

Earl Grey & Orange Cake, *Vanilla Frosting* VE

Chocolate and Hazelnut Brownie VE

Lemon Shortbread, *Cardamon Frosting* VE

Date Scone, *Jam, Vegan Spread* VE

YOU CHOOSE

7 ITEM BUFFET - SELECT 7 ITEMS - MUST INCLUDE 1 SALAD

12 ITEM BUFFET - SELECT 12 ITEMS - MUST INCLUDE 3 SALADS OR BUFFET OPTION

FREE FROM MENU

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STARTER

Tomato and Basil Soup, *Basil Pesto* GF*, DF, V, VE

Caramelised Cauliflower, *Moroccan Spiced Cous Cous* GF, DF, V, VE

Stuffed Beef Tomato, *Roast Peppers, Smoked Pepper Sauce* GF, DF, V, VE

Wild Mushrooms on Toast, *Sauteed Mushrooms, Toasted Brioche, Asparagus* V

MAIN

Mushroom Wellington, *Roast Root Vegetables, Salsa Verdi* GF, DF, V, VE

Butternut Squash *Risotto, Herb Oil* GF, DF, V, VE

Miso Glazed Tofu, *Bok Choi, Malaysian Style Fried Rice* GF, DF, V, VE

Vegetable and Herb Nut Roast, *Spring Greens, Fondant Potato, Vegetable Gravy* GF, DF, V, VE

DESSERT

Sticky Toffee Pudding, *Vanilla Ice Cream, Caramel Sauce* V

Chocolate Brownie, *Fresh Raspberries and Raspberry Sorbet* DF, V, VE

Salt Baked Pineapple Mango Salsa, *Passionfruit Curd and Coconut Ice Cream* GF, DF, V, VE

Selection of Sorbets, *Garden Mint Syrup* GF, DF, V, VE

Please see allergen statement on How to Book page.



CHILDREN'S PACKAGE

STARTER

Tomato Soup, *Crusty Bread Roll* V, VE, DF

Spicy Chicken Skewers, *BBQ Dip* GF, DF

Cheesy Garlic Ciabatta, *Mixed Salad* V

Crispy Duck Spring Rolls, *Hoisin and Sesame Dip* DF

MAIN

Battered Haddock Goujons, *Chips, Garden Peas, Tartar Sauce* GF, DF

Margherita Pizza, *Rocket Salad* V

Breaded Chicken Goujons, *Chips, Baked Beans* DF

Cheese and Tomato Pasta, *Parmesan and Rocket* V

DESSERT

Warm Double Chocolate Brownie, *Caramel Sauce, Vanilla Ice Cream* V

Ice Cream Sundae, *Vanilla and Chocolate Ice Cream, Toffee Sauce, Chocolate Chunks* V

Fruit Kebabs, *Chocolate Dipping Sauce* V, GF

Chocolate Chunk Cookie, *Caramel Ice Cream* V

Please see allergen statement on How to Book page.

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AFTERNOON TEA

SAVOURY

A selection of sandwiches: Ham, Tomato and Grain Mustard, Egg and Mayonnaise, Tuna, Mayonnaise and Cucumber, Mature Cheddar Cheese and Pickle

SWEET

Selection of Seasonal Cakes

Served with a Scone, Cream and Jam

SERVED WITH

Twinings Tea and Filter Coffee

Please see allergen statement on How to Book page.



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MOSTYN

WAKES AND CELEBRATION OF LIFE PACKAGES

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PACKAGE ONE

Room hire charge

Tea and coffee

A selection of sandwiches: Ham, Tomato and Grain Mustard, Egg and Mayonnaise, Tuna, Mayonnaise and Cucumber, Mature Cheddar Cheese and Pickle

Scones, Strawberry Preserve, Fresh Cream

Selection of cakes

PACKAGE TWO

Room hire charge

Tea and coffee

A selection of sandwiches: Ham, Tomato and Grain Mustard, Egg and Mayonnaise, Tuna, Mayonnaise and Cucumber, Mature Cheddar Cheese and Pickle

Leek, Smoked Bacon Quiche

Cajun Spiced Chicken Skewers GF, DF

Homemade Sausage Rolls

Vegetable Samosa, Mango Chutney V, VE, DF

Sweet Potato Falafels, Mint Yoghurt Dip V, GF

PACKAGE THREE

Room hire charge

Tea and coffee

Fork Buffet Selection

Selection of two meats, roasted on site, choose from:

Honey Roast Ham

Roast Turkey

Roast Pork

Chicken, BBQ Sauce

Spiced Pulled Pork GF, DF

Soft Bread Rolls GF, DF

Creamy Coleslaw V, GF

Red Onion, Tomato Salad V, VE, GF, DF

French Fries V, VE, GF, DF

Please see allergen statement on How to Book page.

CELEBRATORY TOAST

DRINKS PACKAGE - CLASSIC

A glass of Bucks Fizz or Pimms on arrival

Two glasses of House Wine to be served with the meal

A glass of Sparkling Wine for the toast

DRINKS PACKAGES - LUXURY

A glass of Bucks Fizz or Pimms on arrival

Three glasses of House Wine to be served with the meal

A glass of Champagne for the toast

RECEPTION CANAPES

Choose three from the below:

(A selection of six will be served per guest)

Cream Cheese Rosette, *Strawberry* V

Smoked Salmon on New Potatoes, *Sour Cream*

Baby Profiteroles, *Mushroom Puree & Crème Fraiche* V

Oriental Pancake, Crispy Duck, Ginger GF, DF

Spoons of Prawns, *Thai Green Curry*

Potato Fritter with Blue Cheese Rarebit GF, V

Individual Spinach and Feta Quiche V

Baby Cheese and Tomato Pizza Slices V

Sun Dried Apricot, *Smoked Bacon* GF, DF

Crab and Cucumber GF, DF

Vegetable Crudités, *Spicy Dip* GF, DF, V, VE

Celery Sticks, *Cottage Cheese*

Melon and Parma Ham GF, DF

Chicken Liver Pate, *Cherry Tomato* GF, DF

Smoked Salmon, *Caper* DF

Prawn Marie Rose DF

Mini Fruit Pavlova GF, V

Individual Chocolate Truffle *in a Mini Shot Glass* GF, V





UPGRADES AND EXTRAS

[FIND OUT MORE](#)

We have a number of upgrade options to make your event even more memorable.

UPGRADES

Champagne and Canapé reception

Glass of wine served with dinner

Savoury Cart, includes five different savoury items

Sweetie Cart, includes six different sweets, scoops, tongs, bags and glassware

EXTRAS

Choose from the following to upgrade your day:

Add a cheese course to your meal

Add a cheeseboard (priced per 10 guests)

Tea / coffee and shortbread

Tea / coffee and a selection of cakes

The following items are available to add on to your booking to create the perfect atmosphere for your event.

12" mirrored plates

Uplighters

Flower wall

Neon sign

Chair covers and sash (choice of colours available*)

*Please enquire with your Events Co-ordinator for the colour range available.

[FIND OUT MORE](#)

ACCOMMODATION

ST GEORGE'S LUXURY SEAVIEW HOTEL IN LLANDUDNO OFFERS SUMPTUOUS DÉCOR AND UNIQUE VICTORIAN CHARM THAT WILL ENSURE THAT YOU RELAX, UNWIND AND ENJOY THE BEST WELSH HOSPITALITY, IN STYLE.

BEDROOM TYPES



Classic Bedroom



Premier Bedroom



Deluxe Bedroom



Rooftop Suites



HOW TO BOOK

VISIT OUR WEBSITE TO BOOK STGEORGESWALES.CO.UK.

Please visit our website and complete our booking enquiry form stating your requirements and a member of our friendly sales team will be in touch to discuss your event.

Room hire charge is dependent on the suite required, please enquire for pricing.

ALLERGEN STATEMENT

Our food and drinks are freshly prepared on our premises where we handle all allergens. Please inform us of any allergies, intolerances, coeliac disease or dietary needs when booking. Upon arrival kindly remind your server about any allergies, intolerances, coeliac disease or dietary restrictions for you or your guests.

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DF) Dairy Free (*DF) Dairy Free Adaptable (*GF) Gluten Free Adaptable



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★★★★

WANT TO FIND OUT MORE?

SCAN THE QR CODE



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