



St George's Hotel
Dinner Menu



Here at St Georges we are proud to have implemented a food policy to assure we use local and market fresh produce and all meats supplied have full traceability and the highest criteria in rearing and feed.

Our menus are complied with our suppliers' assurances that they are free of GM products and whenever possible we will always source organic. We cannot guarantee that any items are free of nut/nut oil.

All dishes are cooked to order and for this reason we trust you will appreciate the time involved in preparing your meal.

Starters

Pantys Gawn Goat's Cheese Pannacotta,
With a Tamarillo Relish and Green pea and Apple Salad

Wild Rabbit and Chestnut Terrine, with its Own Broth and Tart Apple Jelly

Lightly Spiced Breast of Gressingham Duck,
With Dressed Lentil Salad and Caramelised Beetroot Dressing

St George's Trio of Melon

Cold Poached Mackerel and Smoked Salmon Ballontine,
With a Seared Scallop, Avruga Caviar and Red Pepper Dressing

Carpaccio of Welsh Beef with a Fig Salad and Welsh Mustard Dressing

Chefs Vegetarian Soup of the Day

Foie Gras and Chicken Liver Parfait with Onion Marmalade and Homemade Brioche

House Cured Salmon, with a Lime and Coriander scented Gazpacho and Saffron Aioli

Crab and Coriander Risotto Cake with a Slow Cooked Hen's Egg and Celeriac Slaw

Plum Tomato and Mozzarella Salad, with Sherry Vinegar and Pesto Dressing

Lemon Refresher Sorbet (supplement £2)



St George's Hotel
Dinner Menu



Desserts

Assiette of St Georges Sweets in Miniature (£2 supplement)

Light Vanilla Parfait, with Chocolate Sorbet and Berry Sauce

Trio of Crème Brulee, with Mango Compote and Homemade Lemon Shortbread

Soft Centred Bitter Chocolate Pudding,
With Condensed Milk Ice Cream and Mocha Sauce
(Please allow 15 minutes preparation time)

A Selection of Homemade Ice Creams, with a Sesame Tuille Biscuit

Rum Pannacotta, with Yoghurt Sorbet Raspberry Curd and Garibaldi Biscuits

Glazed Lemon Tart, with Thyme Scented Ice Cream and Blackcurrant Jelly

Carpaccio of Pineapple, with Sorbets and Berries

Summer Pudding, with Vanilla Ice Cream and Champagne Syrup

A Selection of Welsh Cheeses, with Biscuits, Fruit and Chutney (£1 supplement)

Glazed Welsh Rarebit on Homemade Tomato Bread, with Chutney

Grilled Homemade Walnut Bread, with Red Onion Marmalade and Pantys Gawn Goats
Cheese

2 Courses @ £25.00 per person

3 Courses @ £30.00 per person

Please ask to see our individually priced coffee and after dinner drinks menu

All Prices are inclusive of VAT charged at 15%.

In addition to our menu there are daily dishes offered, please ask your waiter.

Should you have any particular favourite dishes or dietary/allergy concerns please speak to our Restaurant Manager who will with our Chef endeavour to arrange your meal accordingly.