

St Georges Hotel Banqueting Menu Selector

Starters £5.00

A

Vegan Tomato Soup with Basil Oil

Plum Tomato and Mozzarella Salad with Pesto and Sherry Dressing

Wild Mushroom vol-au-vent with a Herb Salad

Fine Slices of Melon with Berries and Sorbet

OoOoO

Mains £10.00

A

Wild Mushroom Risotto with Parmesan and Rocket

Baked Squash Tart with Ratatouille and Pesto Dressing

Roasted Vegetable Strudel with Tomato Coulis and Olive Tapenade

Slow Roasted Aubergine with Pepper Salsa and Tomato Ragout

OoOoO

Desserts £5.00

A

Vegan Apple Crumble with Soya Custard

Selection of Sorbets with Berries

Tropical Fruit Salad with Fruit Sorbet

Glazed Soya and Cinnamon Rice Pudding with Stewed Prunes

OoOoO

Coffee £1.50

Coffee and Minted Chocolates

Starters £5.00

B

Parma Ham, Tomato and Brie Bruschette with Red Wine Glaze

Leek and Potato Soup

Smooth Chicken Liver Parfait with Onion Marmalade and Brioche

Smoked Chicken and Mushroom Salad with Herb Dressing

OoOoO

Mains £11.00

B

Welsh Lamb Hotpot with Boulangiere Potatoes and Puff Pastry Disc

Braised Pork Belly with Mustard Mash and Soya and Ginger Sauce

Slow Roasted Topside of Welsh Beef with Yorkshire Pudding and Gravy

Baked Salmon with a Lemon and Dill Cream and New Potatoes

OoOoO

Desserts £5.00

B

Creme Brulee with Short Bread and Fruit Coulis

Wild Berry Cheesecake Chantilly Cream and Coulis

Apple and Almond Crumble with Cinnamon Anglaise

A Selection of Ice Creams with a Tuille Biscuit

OoOoO

Coffee £1.50

Coffee and Minted Chocolates

Starters £6.00

C

Smoked Salmon and Avacado Salad

Homemade Chicken and Mushroom Sausage with Chutney and Salad

Broccoli and Stilton Soup

Crab and Coriander Risotto Cake with Coriander Mayonaise

OoOoO

Mains £13.00

C

Roasted Leg of Welsh Lamb with Minted Gravy and Roasted Vegetables

Fillet of Cod Wrapped in Parma Ham with Crushed Potatoes and a Tomato and Olive Sauce

Loin of Pork with Apple Sauce and Crackling

Grilled Chicken Breast Wrapped in Smoked Bacon and Dauphinoise Potatoes

OoOoO

Desserts £6.00

C

Chocolate Truffle Cake with Orange Jelly

Passionfruit Creme Brulee with Berry Compote and Shortbread

Apple and Rhubarb Tart with Vanilla Anglaise

Lemon Cheese Cake with Mango Sorbet

OoOoO

Coffee £1.50

Coffee and Minted Chocolates

Starters £7.00

D

Carpaccio of Welsh Beef with a Fig Salad and Mustard Dressing

Wild Rabbit and Chestnut Terrine with Apple and Vanilla Chutney

St Georges Seafood Chowder with Local Mussels and Fish.

Smoked Haddock Rarebit with Plum Tomato and Shallot Salad

OoOoO

Mains £14.00

D

Roast Sirloin of Welsh Beef, Yorkshire Pudding and Red Wine Sauce

Baked Fillet of Pollock with a Smoked Salmon and Mussel Cream

Breast of Free-range Cornfed Chicken with a Wild Mushroom Cream

Shank of Welsh Lamb with Mustard Mash and Thyme Jus

OoOoO

Desserts £7.00

D

Raspberry Bakewell Tart with Pistacio Icecream

Glazed Lemon Tart With Berries and Coulis

Banana Toffee Crumble Tart with Cinnamon Cream and Anglaise

Cheese and Biscuits With Fruit and Chutney

OoOoO

Coffee £1.90

Cafetiere of Coffee and Minted Chocolates

**Sorbet Course
£1.00 per person**

**Soup Course
£1.50**

**Family Served Vegetables
£1.00 per person**