



St George's Hotel

Arrive and Revive 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

Cream of Vegetable Soup with Crisp Croutons

Chicken Liver and Fois Gras Parfait with Warm Brioche and Apricot Chutney

Carpaccio of Melon & Pineapple with Fresh Berries & Melon Soup

Welsh Goats Cheese Panna Cotta with a Fig and Beetroot Salad

Main Courses

St Georges Roast of the Day with Seasonal Vegetables

Roast Breast of Chicken served with Tarragon Mash and a Wild Mushroom Sauce

Pan-fried Sea Bass with Pea Risotto and Pesto & Red Wine Jus

Slow Roast Aubergine served with Rocket Salad and Tomato Sauce

Desserts

Vanilla Crème Brulee with Shortbread Biscuit and Strawberries

Bread and Butter Pudding with Crème Anglaise

Selection of Welsh Cheeses with Fruit, Chutney and Biscuits

Selection of St George's Dairy Ice Creams

If you wish to have 3 Courses there is a £5 supplement per person

If you would like to upgrade to our A la carte menu, you may do so and pay an additional £5 per person for two Courses and £10 per person for three courses