

SUNDAY 8TH APRIL 12pm - 3pm and 6pm - 9pm



## *celebrate* EASTER SUNDAY

The Award Winning Terrace Restaurant at St Georges Hotel is the perfect place to spend Easter Sunday.

We use the finest local Welsh produce to create a delicious menu that will be enjoyed to the sounds of our resident pianist.

After the meal relax in the Terrace Lounge whilst watching the world go by or take an invigorating walk along the Promenade.

Treat your whole family this year and to a delicious meal in the Terrace Restaurant at St Georges.

Relaxing Service

Sea View Setting

Children Welcome

*2 Courses £18*

*3 Courses £20*

*CALL NOW TO BOOK YOUR TABLE*

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Contact us for further information:

**+44 (0) 1492 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**  
NORTH WALES PREMIER 4 STAR HOTEL



## Sunday Easter 2012

Leek and Potato Soup with Boursin Cheese Ravioli

Warm Red Onion Marmalade and Mild Cheddar Tart

with Dressed Rocket and Pickled Grapes

Oak Smoked Salmon with Avocado Mousse, Dill Pancakes and dressed  
Leaves

Pressed Ham and Flaked Pork Terrine with Branston Style Chutney and  
Balsamic Oil

Chilled Melon with Fruit Soup and Blackcurrant Sorbet

Classic Prawn Cocktail with Granary Bread and Marie Rose Sauce

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Traditional Sirloin of Welsh Beef with Yorkshire Pudding and Red Wine  
Gravy

Grilled Local Seabass with Prawn and Red Pepper Chilli Cous Cous with a  
Thai Green Cream Sauce

Roasted Vegetable Frittata with Dressed Rocket , Tomato Red Onion Salad

Oven Roasted Chicken Breast with Wild Mushrooms and Fresh Tarragon  
on Spring Onion Risotto

Spring Fish Pie with Salmon Haddock Prawns and Cod in a Creamy Pea  
and Sweet Onion Sauce Topped with Mashed Potato

Roast Loin of Pork with Bramley Apple Sauce with a Calvados Sage Gravy

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Dark Chocolate Torte with White Chocolate Mascarpone

Hot Bread and Butter Pudding with Vanilla Custard

Glazed Citrus Tart with Sour Raspberries and Clotted Cream

Sherry Trifle with Chocolate Shavings

Selection of Regional Cheese with Fruit Chutney and Water Biscuits