

19 CASTLE STREET, BEAUMARIS, TSLE OF ANGLESEY <u>U5</u>8 8AW 01248 810415
WWW.BULKELEYHOTEL.CO.UK



# WELCOME

The Bulkeley Hotel offers a warm, friendly atmosphere and a unique, special setting in which to enjoy your festive break.

Nestled in the heart of the quaint, bustling, town of Beaumaris on the stunning Isle of Anglesey, our Georgian hotel, offers you panoramic views of the Menai Strait and Snowdonia's snow-capped Mountain Range. Situated just yards from Beaumaris Castle and an array of speciality boutiques, curiosity shops and eateries, you are also spoilt for choice for activities.

Hansom's elegant restaurant with it's resident pianist exudes a sense of opulence with an 'à la carte' menu offering hearty, traditional dishes and a 'Taste of Wales'.

The Bulkeley Grill Room offers an informal, casual setting or dine with your four legged friend in our Llywelyn Suite. The hotel's Coffee House allows you to relax and unwind in our comfortable leather Chesterfields, whilst enjoying a coffee, a festive afternoon-tea or cakes and mince pies.

Our welcoming team is looking forward to greeting you and our attentive service will ensure that you have a pleasurable and memorable Christmas and New Year celebrating with your family and friends.

### YOUR CHRISTMAS BREAK...

#### Christmas Eve - Tuesday 24th December 2024

We welcome you with a refreshing Welsh Cream Tea on arrival and after relaxing, in the evening the festivities begin with a delicious three course meal amidst Georgian elegance.

#### Christmas Day - Wednesday 25th December 2024

Wake up to a festive breakfast with a menu offering a wide selection of choices from a continental breakfast, cold buffet selection, eggs Benedict and pancakes to a full Welsh breakfast for the hearty appetite. Then from noon until mid afternoon enjoy a joyous, traditional Christmas four-course lunch with family and friends. There's the opportunity to watch his majesty the King give his Speech on the screen in our Llewelyn Suite with other guests or take a stroll along Beaumaris' seafront and take in the majestic views before indulging in a delicious evening buffet.

#### Boxing Day - Thursday 26th December 2024

A full Welsh Breakfast and a delicious three course evening meal is included in your festive package. After breakfast, our Coffee House opens for guests who opt to enjoy a mid-morning coffee relaxing in our Lounge, light lunch of light bites or delicious sweet festive delights throughout the afternoon. At noon witness the centuries old Boxing Day tradition as the town mayor throws hot pennies to the Beaumaris townsfolk from the hotel's Portico balcony. A four course luncheon is also available served in Hansom's dining room or you can simply enjoy a takeaway packed lunch or afternoon tea if you prefer to spend the day exploring the stunning scenery that the Isle of Anglesey has to offer.

#### Friday 27th December 2024

Your festive package concludes with a hearty Welsh breakfast before we bid you farewell.

### Enjoy a 3 Night Package

£382.50 per person in a Cozy or Comfortable Double Room

### **Enjoy an Extra Night**

Dinner, Bed & Breakfast for just £100 per person in a Cozy or Comfortable Room \*Based on 2 guests sharing\*

£30 single person supplement

### Upgrade your Room

(per room per night)

Inland £10
Sea View Comfortable £25
Club £35
Luxury £55

**Call 01248 810 415**to Book your stay

G CC

# CHRISTMAS PARTIES

Honey Roast Parsnip Soup

Tempura Torpedo Prawns with a Sweet Chilli Dipping Sauce

Red Lentil and Sundried Tomato Pâté with a Fig and Date Chutney and Toasted Blinis

Crispy Duck Bon Bons with Spring Onions, Hoisin Sauce and Black Sesame Seeds

\*\*\*\*\*

Roasted Turkey Parcel filled with a Sage & Onion Sausage Meat wrapped in Smoked Streaky Bacon with Pigs in Blanket and Traditional Gravy

Slow Roasted Brisket of Beef on a Bed of Horseradish Mash and a Rich Red Wine Reduction

Pan Fried Cod Loin with Sesame Seaweed served with a Prawn, Cockles, Lemon and Dill Sauce

Trio of Gnocchi with a Herby Tomato Sauce finished with Black Sesame Oil

\*\*\*\*\*

Traditional Christmas Pudding with a Homemade Mynydd Du Brandy Sauce

Banoffee and Caramel Tart served with Honeycomb Ice-Cream

Gin and Berry Cheesecake served with Pouring Cream

Traditional Fresh Fruit Salad (GF, VE,V)

\*\*\*\*\*\*

Tea/Coffee & Mince Pie

# FESTIVE AFTERNOON TEA

What better way to spend a chilly December afternoon than in our cosy Georgian lounge or Llewelyn suite enjoying a delicious traditional afternoon tea, or bring together your family and friends for a group celebration in our opulent Hansom's Restaurant.

\*\*\*\*\*

#### Selection of Sandwiches

Turkey Cranberry Stuffing | Smoked Salmon & Cream Cheese Egg Mayonnaise | Cheese & Festive Chutney

Festive selection of Cakes & Patisseries

Fruit Scone with Jam & Cream

Bara Birth or Christmas Fruit Cake

Mince Pie

Festive Chocolates

A choice of Winter Berry Tea or Cinnamon Latte

\*\*\*\*\*

### **BOOK YOUR PARTY**

Lunch Time Parties

Thursday, Fridaysm Saturdays & Sundays throughout December

2 Course £23 3 Course £27

Evening Parties
16th & 17th December only

3 Course £32

Afternoon Tea £24 per person

Add a Glass of Prosecco £5.50 per person

# CHRISTMAS DAY

Carpaccio of Sweet Melon with Sugar Scented Fresh Fruits and Blackcurrant Sorbet

Game Terrine with a Pear and Ginger Chutney served with Wholemeal Toast

Crab, Mascarpone and Dill Ravioli served on a Bed of Sautéed Samphire & Cherry Tomatoes drizzled with a Lemon Oil

Fig, Mozzarella, Rocket and Serrano Ham Salad drizzled with a Balsamic Fig Dressing

\*\*\*\*\*

Roast Pembrokeshire Turkey with Pigs in Blanket, Traditional Stuffing and Gravy

Roast Sirloin of Beef with Homemade Yorkshire Pudding and Horseradish Sauce

Roast Chicken Breast Wrapped in Parma Ham served with a Leek and Wholegrain Mustard Mash and Dianne Sauce

Pan Fried Seabass Fillets with a Lightly Spiced Tomato, Avocado and Black Rice Salad and a Beetroot Glaze

Mushroom and Chestnut Wellington served with a Cranberry Glaze and Vegetable Gravy

\*\*\*\*\*

Traditional Christmas Pudding served with a Homemade Mynydd Du Brandy Sauce

Baileys Crème Brûlée with a Fruit Compote and Shortbread Biscuit

Warm Chocolate Fondant served with Pouring Cream

Snowdonia Cheese Board with a Welsh Fig and Date Chutney and Crackers

\*\*\*\*\*

Freshly Brewed Tea or Coffee & Mince Pie

£89.75

\* Menu choices may be substituted due to limited supplier availability \*

## BOXING DAY

Spicy Crab Cakes with a Wedge of Lemon and a Tomato, Chili, and Lime Chutney

Duck and Orange Pâté

Chilled Fan of Sweet Melon and Sugar Scented Fruit and Sweet Coulis

Roasted Carrot and Coriander Soup with Crispy Croutons

\*\*\*\*\*

Baked Chicken Breast with a Creamy White Wine and Perl Las Sauce

Celtic Pride Topside of Beef served with Pan Juices and Yorkshire Pudding

Roast Loin of Welsh Pork with Pan Juices and Apple Sauce

Roast Lamb Rump served with a Redcurrant Jus and Mint Sauce

Pan Fried Swordfish with Capers, Prawn, Chorizo and Dill Butter

Wild Mushroom Risotto drizzled with Black Sesame Oil

\*\*\*\*\*

Warm Sticky Toffee Pudding served with Custard

Citrus Lemon Tart with a Raspberry Sorbet

Traditional Fresh Fruit Salad (GF, VE,V)

Selection of Ice-Cream or Sorbet

\*\*\*\*

Freshly Brewed Tea or Coffee & Mince Pie

£34.50

\* Menu choices may be substituted due to limited supplier availability \*



Dress to impress for our glamorous New Year's Eve celebrations.

Enjoy a pre-dinner cocktail in the comfort of our resident's lounge before feasting on a lavish five-course celebration dinner in Hansom's Restaurant. Dine amidst Georgian elegance, and enjoy attentive service from our dedicated restaurant team whilst listening to the relaxing music of our resident pianist, Jordan.

After dinner, adjourn to the Llewellyn suite or lounge to relax and chat amongst friends whilst enjoying a coffee and a digestive.

As midnight approaches, wrap up warm and join the local town residents by the awe-inspiring 12th Century Beaumaris Castle to count down to midnight and welcome in the New Year with a spectacular firework display\* with the backdrop of the Menai Strait and Snowdonia Mountain Range.

Upon returning to the hotel, the General Managers and their team will wish you a Happy New Year by offering you a celebratory glass of fizz.

# NEW YEAR'S EVE PACKAGES

Enjoy 2 or 3 nights of indulgence and fun with our celebratory New Year Packages.

Monday 30th December 2024

Enjoy a Welsh Cream Tea or mince pie on arrival and in the evening after settling into the comfort of your room, savour a delicious three-course dinner in Hansom's Restaurant whilst enjoying attentive service.

New Year's Eve Tuesday 31st December 2024

Wake-up to a hearty breakfast or brunch served in Hansom's Restaurant before exploring the attractions Anglesey has to offer and the commencement of the New Year's celebrations. Feast on a five-course dinner in Hansom's Restaurant and celebrate the New Year with a spectacular firework display at the Castle before enjoying a celebratory glass of fizz upon your return to the hotel.

New Year's Day Wednesday 1st January 2024

Before we bid you farewell, enjoy a hearty Welsh breakfast in Hansom's Restaurant to complete your New Year's Package.

\*The Firework display is organised by Beaumaris Town Council and therefore The Bulkeley Hotel can not be held responsible if the display should be cancelled\*

### Enjoy a 2 Night Package

£267.50 per person in a Cozy or Comfortable Double Room

### Enjoy an Extra Night

Dinner, Bed & Breakfast for just £100 per person in a Cozy or Comfortable Room \*Based on 2 guests sharing\*

£30 single person supplement

### **Upgrade your Room**

(per room per night)

Inland	£10
Sea View Comfortable	£25
Club	£35
Luxury	£55

# NEW YEAR'S EVE

Chefs Selection of Canape's served with a Glass of Prosecco

\*\*\*\*\*\*

Warm Honey Glazed Ham Hock Terrine with a Welsh made Piccalilli & Toasted Wholemeal Bloomer

Baked Camembert Cheese with Honey Roast Figs, Toasted Blinis and a Tomato & Caramelized Chutney

Sticky Garlic, Chilli and Vegetable King Prawn Stir Fry

\*\*\*\*

Roasted Red Pepper and Tomato Soup with Garlic and Herb Croutons

\*\*\*\*\*\*

Traditional Beef Wellington served with Dauphinoise Potato and a Rich Red Wine & Thyme Sauce

Pan Fried Halibut Topped with Cajun Crust served on a Bed of Bean and Quinoa Salad and Slow Roasted Cherry Tomato on Vine

Roast Chicken Wrapped in Parma Ham served with Asparagus, Mushroom & Per Las Risotto finished with Crispy Leeks & Truffle Oil

> Red Thai Cauliflower and Sweet Potato Curry served with Wild Basmati Rice and Garlic and Coriander Naan Bread

> > \*\*\*\*

Cherry and Dark Chocolate Panna Cotta served with Shortbread Biscuit

Sticky Toffee Pudding served with Custard

Selection of Ice Cream or Sorbet

Snowdonia Cheese Board with a Welsh Fig and Date Chutney and Crackers

\*\*\*\*

Freshly Brewed Tea or Coffee & Mince Pie

£85

\* Menu choices may be substituted due to limited supplier availability \*

## TERMS & CONDITIONS

#### Deposit

Accommodation bookings require a non-refundable, non-transferable deposit of £150 per person at the time of booking. Full payment of the entire stay will be requested by the 1st December 2022. For any reservations for Christmas Day or New Years Eve Dinner we request a deposit of £25 per person at the time of reservation and full payment on the day.

#### Payment

Dinner prices quoted are per person & all packages are based on 2 adults sharing. Double rooms for single occupancy will carry a single occupancy supplement. Prices are correct at the time of going to print and unless otherwise stated are based on 2 people sharing. VAT is included at the standard rate and any gratuities are at the discretion of the customer. We recommend that guests consider taking out insurance cover in the event of a cancellation.

Menu choices may be substituted due to limited supplier availability

Due to difficulties in the supply chain suppliers may have limited availability. The Bulkeley Hotel reserves the right to substitute the menu choices and guests will be advised at the earliest possibility.

### Dietary Requirements & Notifications

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybeans. Whilst we can accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

#### Pre-ordering

We request pre-ordering for all guests dining on Christmas Day and New Years Eve to be submitted by the the 1st of December. Any amendments will be accepted until the 15th December, after this time these can not be guaranteed. For bookings taken after the 1st December, pre-ordering will please be required at the time of booking.

All Terms and Conditions are based on government Covid - Secure guidelines and cancellations due to a positive Covid Test result, Government Travel Restrictions or a requirement to self isolate as directed by the NHS Track & Trace Service do not attract cancellation charges.