



RELAX & UNWIND AFTER THE CHRISTMAS
FESTIVITIES WITH A GREAT VALUE

TWIXMAS BREAK 20% OFF

OUR USUAL ACCOMMODATION RATES

Saturday 27th | Sunday 28th | Monday 29th of December



Full Terms & Conditions can be found on www.bulkeleyhotel.co.uk



THE BULKELEY HOTEL

BEAUMARIS, ISLE OF ANGLESEY

19 CASTLE STREET, BEAUMARIS, ISLE OF ANGLESEY LL58 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 its 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.

(v) vegetarian. (ve) vegan. If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements. Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.

YOUR CHRISTMAS BREAK...

Christmas Eve - Wednesday 24th December 2025

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 - Thursday 25th December 2025

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 - Friday 26th December 2025

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.

Saturday 27th December 2025

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

Enjoy a 3 Night Package

£401 per person in a
Cozy or Comfortable Double Room

Enjoy an Extra Night

Dinner, Bed & Breakfast for just
£110 per person
in a Cozy or Comfortable Room

Based on 2 guests sharing

£30 single person supplement per night

Upgrade your Room

(per room per night)

Inland	£10
Sea View	£50
Club	£60
Luxury	£70

Call

01248 810 415
to Book your stay

CHRISTMAS PARTIES

Roasted Carrot and Coriander Soup
with Toasted Pumpkin Seeds and Fresh Cream

Thai Cod and Prawn Fishcake
on a Bed of Dressed Rocket with a Lemon Yoghurt Dip

Ham Hock Terrine
with Warm Toast and Traditional Piccalilli

Honey Roasted Fig Salad
with Pear, Walnuts and Balsamic Dressing

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

Roast Sirloin of Welsh Beef
on a Bed of Horseradish Mash with a Yorkshire Pudding and a Risch Red Wine Reduction

Grilled Salmon Supreme
served on a Bed of Sesame Seaweed with a Prawn, Chorizo, Caper and dill Butter

Parsnip, Spinach and Cauliflower Curry
served with Wild Basmati Rice

Traditional Christmas Pudding
with a Homemade Mynydd Du Brandy Sauce

Raspberry Trifle Gateau
served with Pouring Cream

Dark Chocolate Tart
served with Salted Caramel Ice 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

Christmas Fruit Cake

Mince Pie

Festive Chocolates

Tea, Coffee or One of Our Festive Hot Drinks

BOOK YOUR PARTY

Lunch Time Parties
throughout December

2 Course £25
3 Course £30

Evening Parties
3 Course £35

Afternoon Tea
£24 per person

Add a Glass of Prosecco
£5.50 per person

CHRISTMAS DAY

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

Chicken Liver, Mushroom and Madeira Pate
with an Apple and Cider Chutney and Wholemeal Toast

Roasted Beetroot, Red Onion and Feta Ravioli
with a Lightly Spiced Tomato Salsa

Spicy Crab Cakes
with a Tomato and Red Pepper Puree drizzled with Lemon Oil

Honey Roasted Parsnip Soup

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

Roast Rib-Eye of Beef
with Homemade Yorkshire Pudding and Horseradish Sauce

Roast Chicken Breast
served with Creamy Bacon and Leek Sauce and Wholegrain Mustard Mashed Potato

Pan Fried Halibut Steak
topped with Toasted Almonds with Sesame Seaweed and Cherry Tomatoes

Butternut Squash, Brie and Beetroot Tart
with a Beetroot Glaze and Roast Potatoes

Traditional Christmas Pudding
served with a Homemade Mynydd Du Brandy Sauce

Tiramisu
with Rum and Rasin Ice Cream

Biscoff Panacotta
with a Banana Ice Cream

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

Freshly Brewed Tea or Coffee & Mince Pie

£96.95

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

BOXING DAY

Tempura Torpedo Prawns
with a Sweet Chilli Dip

Chicken Liver, Brandy & Herb Pate
with Warm Toast & Apple & Ale Chutney

Garlic Mushrooms
in a Cream and Parsley Sauce

Roasted Red Pepper, Tomato Soup
with Crispy Croutons

Baked Chicken Breast
with a Stilton Sauce

Roast Sirloin of Welsh Beef
with Pan Juices and Yorkshire Pudding

Roast Rump of Welsh Lamb
with Pan Juices and Mint Sauce

Roast loin of Welsh Pork
with Pan Juices and Apple Sauce

Baked Salmon Supreme
in an Orange and Dill Jus

Mushroom and Butternut Squash Risotto
with Warm Crusty Bread

Syrup Sponge Pudding
with Custard

Raspberry and White Chocolate Brulee Cheesecake
with Pouring Cream

Fresh Fruit Salad

Selection of Ice Cream and 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 delicious New Years Eve Buffet 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.

Tuesday 30th December 2025

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 Wednesday 31st December 2025

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 delicious New Years Eve Buffet 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 Thursday 1st January 2026

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

£265.50 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 per night

Upgrade your Room

(per room per night)

Inland	£10
Sea View	£50
Club	£60
Luxury	£70

NEW YEAR'S EVE

BUFFET

7 - 9 pm

Soup

Ham Hock Terrine

King Prawn Salad

Whole Rib of Celtic Pride Welsh Beef on the bone

Dressed Whole Salmon, Caramelised Oranges, Pink Peppercorns & Fresh Rosemary

Boneless & Skinless Chicken Thighs in Sweet, Sticky Glaze

Skewered, Roasted Baby Hasselback Potatoes (Vegan)

Pulled BBQ chunks (Vegan)

Prosciutto, Cantaloupe Melon and Buffalo Mozzarella with a Balsamic Glaze

King Prawn, Chorizo, Tomato and Basil Bisque in a glass

Devilled Eggs with Dijon Mustard and Dill Mayo

Whipped Feta with warm Welsh Honey

Mushroom And Crumbly Blue Arancini Balls (Vegan)

Basmati & Wild Rice (Vegan)

Assorted dinner Bread Rolls with whipped Welsh Butter (Vegan, No butter)

Indian Salad (Quiona mixed with Tomatoes, Chickpeas, Red Pepper, Yellow Pepper and Green Pepper in a Curry Dressing)

Mixed fresh salad leaves with Pembrokeshire Gold Garlic infused Rapeseed Oil

An assortment of individual Desserts, Chocolate and Whipped Cream, Mango and

Passionfruit, Red Fruit Panna Cotta and Vanilla and Caramel

Profiteroles with Chocolate Tower Dip

Tea/Coffee

£63.00 per person

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 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.