



AA Rosette Award
2002 - 2018

CHRISTMAS & NEW YEAR 2017

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BISHOPSGATE
HOUSE HOTEL



This 18th Century Georgian Town House gives Diners a rare opportunity to relax and enjoy the town's most comfortable dining room, Fresh local produce is cooked and presented in the most imaginative manner. With most meals cooked to order, we do not offer a hurried service as we like our diners to stay and enjoy the Festive Season with us.

Families including Children are welcome and if you wish to bring your dog you can dine in the cosy bar. The numbers of local people who regularly use the restaurant bear witness to the quality and value for money provided. Special dietary requests can be catered for with prior notice.

Our Fresh, Simple, Honest ethos was recognised in a recent review 'simple virtues make for faultless feasting'.

Our high standards have been formally acknowledged and we proudly boast an AA rosette for 16 consecutive years! Don't forget our outside catering division can also deliver your party to a venue of your choice.



BISHOPSGATE
HOUSE HOTEL

BISHOPSGATE HOUSE HOTEL, CASTLE STREET,
BEAUMARIS, ANGLESEY LL58 8BB
T: 01248 810302

www.bishopsgatehotel.co.uk



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LARGE PARTY FESTIVE MENU

STARTERS

Tomato and Red Pepper Soup

Smoked Mackerel Pate with Melba Toast
and Lime Marmalade

Salad of Fresh Figs, Walnuts and Stilton with
a Honey & Raspberry vinegar Dressing

Salad of Smoked Duck with Cumberland Sauce



MAIN COURSES

Traditional Roast Turkey, with Chipolata wrapped in
Bacon, Sage and Onion Seasoning, Roast Potatoes
and Gravy, Complemented with Fresh Cranberry,
Port and Orange Sauce

Slow Braised Lamb Shank with a Port and Redcurrant
Jus served on Garlic Crushed New Potatoes

Grilled Fillet of Beef with an Au Poivre Sauce
(£7.50 Supplement)

Grilled Fillet of Fresh Salmon served with
a Creamy Leek & Tarragon Sauce

Wild Mushroom Stroganoff with Rice,
finished with Toasted Pine nuts



PUDDINGS

Choose from a selection of homemade puddings
including the best ever Christmas pudding or Ice Creams

Includes Crackers, Hats and Partys Poppers etc!

Two Courses £21 | Three Courses £27

NEW YEAR'S EVE 2017

Carpaccio of Beef Fillet with Olives and Fresh Parmesan
Pears Poached in Port with Walnut and Roquefort
White Crabmeat Bon Bons with Avocado and Guacamole



Bucks Fizz Sorbet

Cullen Skink



Halibut Loin with Saffron Beurre Blanc
and Sweet Potato Puree

Grilled Fillet of Welsh Beef, topped with Perl Las Rarebit,
served with Red Wine reduction and Fondant Potatoes

Pan fried Duck Breast Teriyaki with Spring Onion Risotto

All the above dishes served with Seasonal Vegetables

Oven Baked Tortilla with Mediterranean Roasted
Vegetables and Halloumi Cheese



White Chocolate Crème Brulee with Lemon Shortbread

The best of Cheeses from England, Ireland and Wales,
served with Scotch Oat Cakes and Water Biscuits

Framboise soaked Raspberry layered Trifle

Trio of Chocolate Dessert



Coffee with Petit Fours and Turkish Delight

**£60
CHAMPAGNE AFTER THE FIREWORKS**

NEW YEAR'S DAY EVENING BUFFET

8PM TO 9PM



Chef's Home Baked Ham

Roast Chicken

Seafood Platter

White Crabmeat Salad

Smoked Bacon and Feta Salad

Red Pepper and Goat's Cheese Tart

Pork and Apricot Slice

Coleslaw

Hot New Potatoes



Boozy Sherry Trifle

Cheese Board

Fresh Fruit Salad

Coffee

£26 per head

BOOKING ESSENSIAL - 01248 810302