

Enjoy  
Christmas and New Year  
at the Seaside



St BRIDES  
spa hotel



## Christmas package rates

	2 nights (per person)	3 nights (per person)	4 nights (per person)
Good room without sea views	£390	£542.50	£695
Better room without seaview	£430	£602.50	£775
Best room without sea view	£450	£647.50	£800
Good room with sea views and balcony	£440	£617.50	£770
Better room with sea views and balcony	£480	£677.50	£830
Best room with sea views and balcony	£530	£742.50	£905
Luxury Apartment for 2 people	£490	£692.50	£845
Luxury Apartment for 3 people	£440	£617.50	£770
Luxury Apartment for 4 people	£420	£587.50	£740

Single occupancy supplement of £50 per room per night.

## New Year package rates

	2 nights (per person)	3 nights (per person)	4 nights (per person)
Good room without sea views	£390	£542.50	£695
Better room without seaview	£430	£602.50	£775
Best room without sea view	£450	£647.50	£800
Good room with sea views and balcony	£440	£617.50	£770
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# Welcome to Christmas and New Year at St Brides Spa Hotel

Celebrate in style at St Brides Spa Hotel – enjoy fine food and wines, blue flag beaches, quiet roads and waking up to breath-taking sea views.

**All our packages include** luxury accommodation, breakfast, dinner, a 90 minute session in the thermal suite and hydro pool, wi-fi, car parking and VAT.

**Our Christmas packages** also include a 4 course Christmas Day lunch with champagne, coffee and mince pies.

**Our New Year packages** also include our delectable 5 course New Year's Eve Gala Dinner!

And you can **upgrade your New Year package** to include our popular **New Year's Day jazz lunch** with a live jazz band for just £45 per person.



# St BRIDES

s p a h o t e l

## Festive dining

Available from 19th November for groups of 8 or more

### **Roasted Pumpkin and Honey Soup with Grated Chestnuts**

#### **Pressed Ham Hock**

with raisin and orange whiskey marmalade

#### **Smoked Salmon and Haddock Fish Mousse**

served with pickled beetroot and caviar and lime crème fraîche



### **Traditional Roast Turkey**

with all the trimmings

#### **Seafood Rice Cake Steamed Plaice Fillet**

orange infused sauce vierge and water cress

#### **Black Eye Bean and Chorizo Ragout**

served with rump of lamb mulled wine jus

### **Roasted Winter Root Vegetables and Butternut Squash Risotto v**

goat cheese beignet



### **Homemade Christmas pudding**

rum crème Anglaise

### **Dark Cherry and Rose Water Chocolate Roulade**

Baileys cream

#### **Steamed Ginger Pudding**

roasted plum and honey drizzle

£27.50pp

*Available at lunch and dinner. Please book by calling 01834 812304*

# St BRIDES

s p a h o t e l

## Festive tea

Available from 19th November

### Selection of Sandwiches:

Smoked salmon crème fraîche

Cucumber cream cheese

Turkey and cranberry

Ham and mustard

Cheese and pickle

★ ★ ★ ★

**Praline Choux Bun**

**Red Velvet Cake**

**Orange Oate de Fruit**

**Mince Pie**

**Festive Spices Carrot Cake**

★ ★ ★ ★

**Plain Scones**

with Baileys cream

**Dry Cranberry Scone**

with clotted cream and preserve

£19.95pp

*Please book by calling 01834 812304*



# St BRIDES

s p a h o t e l

## Christmas Day lunch

25th December

### **Parsnips and Vanilla Velouté**

crème fraîche

### **Game and Red Berry Pressed Terrine**

nuts, dry fruit and rum marmalade served with walnut bread

### **Wild Mushroom and Potato Mille Feuille**

with garlic foam

★ ★ ★ ★

### **Scallop and Crab au Gratin**

tempura samphire

★ ★ ★ ★

### **Traditional Turkey**

and trimmings

### **Welsh Prime Rib of Beef**

honey roasted root vegetables smoked panchetta jus

### **Osso Boucco of Salmon and Monkfish**

served with a bisque cockle and parmentier potatoes

### **Butternut Squash Ravioli Lentil and Root Vegetable Ragout**

wilted spinach and pomegranate sabayon

★ ★ ★ ★

### **Steamed Sponge Christmas Pudding**

roasted plum and disaronno syrup

### **Passion Fruit Charlotte Orange**

and star anise ice cream

### **Caramel and Coconut Baked Alaska**

dry fruit biscotti

*Inclusive for residents*

*Non-residents: adults £109pp, children (12 and under) £75pp*

# St BRIDES

s p a h o t e l

## New Year's Eve gala dinner

31st December

### **Amuse Bouche:**

Chicken and tarragon bonbon

Choux bun and prawn mousse

Goat cheese and walnut lolly

★ ★ ★ ★

### **Celeriac and Fennel Mousse Home Cured Sloe Gin Salmon**

and smoked paprika dressing

★ ★ ★ ★

### **Confit Duck**

sauterne infused raisin grazed onion yogurt and

roasted garlic bread dressed with a jus

★ ★ ★ ★

### **Poached Ling in Red Wine and Spices**

chard corn and mussel velouté, cockle rice cake, braised leeks

★ ★ ★ ★

### **Venison Medallion**

smoked chocolate sauce dry cepe dauphinoise,

mushroom foam, braised salsify

★ ★ ★ ★

### **Chocolate and Honeycomb Parfait**

red berry compote

★ ★ ★ ★

### **Cheese Plate**

*Adult dining only. Inclusive for residents.*

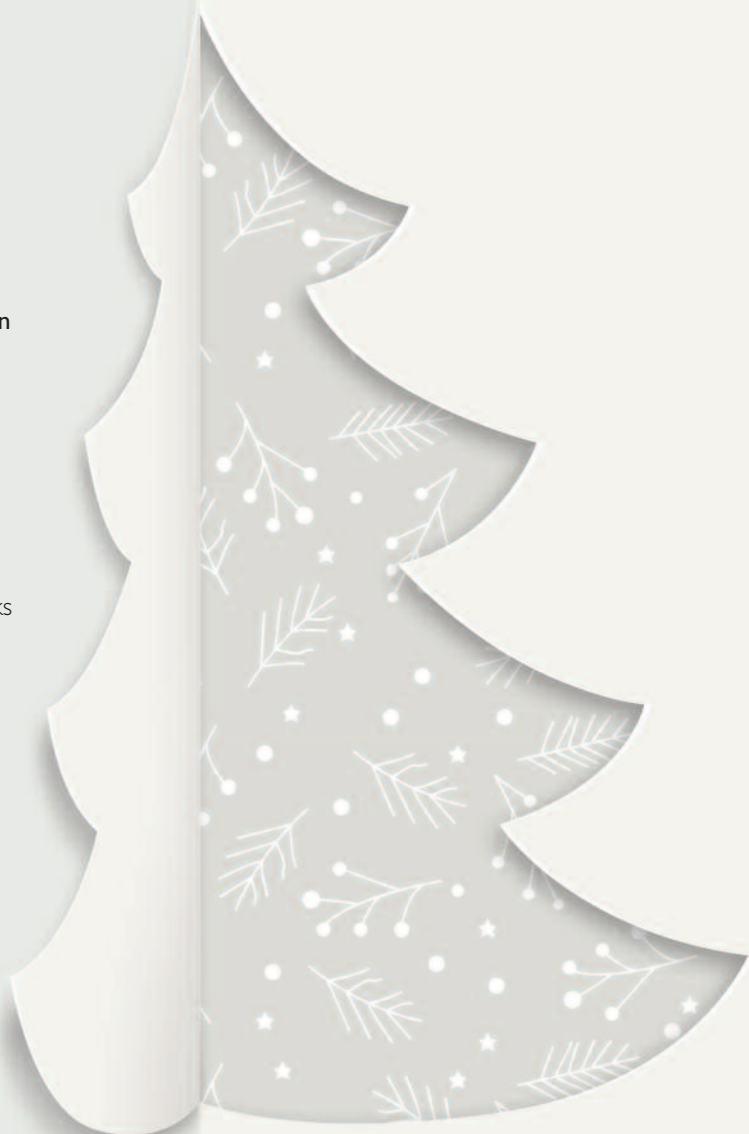
*Non-residents: £120pp*

## New Year's Day jazz lunch

1st January 2019

**Carry on New Year celebrations with a buffet lunch and live jazz music**

*Adults, children and upgrade option for residents: £45pp*







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St Brides Spa Hotel,  
SAUNDERSFOOT, Pembrokeshire SA69 9NH

01834 812304

[reservations@stbridesspahotel.com](mailto:reservations@stbridesspahotel.com)

Booking on-line at: [www.stbridesspahotel.com](http://www.stbridesspahotel.com)