



Merry  
Christmas

B

LLANDUDNO BAY  
HOTEL

May your Christmas be filled with joy, warmth and love.

Wishing you and your loved ones a Merry Christmas and a  
happy holiday season!



# Season Greetings

FROM ALL THE STAFF AT LLANDUDNO BAY

Welcome to the enchanting Llandudno Bay Hotel, where the spirit of the holidays comes alive! Nestled by the beautiful bay, our hotel is adorned with festive cheer to make your stay truly magical. From the warmth of our cosy accommodations to the twinkling lights that illuminate our surroundings, every corner exudes the joy of the season.

As you step into our welcoming embrace, anticipate delightful surprises, cheerful decorations, and a festive ambiance that extends from our inviting lobby to our well-appointed rooms. Our dedicated team is here to ensure your holiday experience is nothing short of extraordinary.

Whether you're escaping for a tranquil holiday retreat or joining us for a lively celebration, Llandudno Bay Hotel is your haven for festive joy. Indulge in the seasonal delights, savour the enchanting atmosphere, and let us be your home away from home during this special time of year.

We look forward to creating cherished memories with you at Llandudno Bay Hotel. Welcome to a season of warmth, merriment, and unforgettable moments!

**From the Team at Llandudno Bay**





## FESTIVE AFTERNOON TEA

### SELECTION OF CAKES

Fruit/Plain Scone with Jam & Clotted Cream **(GF\*)**

Christmas Nougat Tree **(GF)**

Gingerbread Man

Cranberry & White Chocolate Brownie

Chocolate Yule Log

Welsh Amber Tart

### SELECTION OF SANDWICHES

Turkey, Brie, Bacon & Cranberry Jam **(GF\*)**

Cheese And Chutney **(GF\*)**

Egg & Cress Mayonnaise **(GF\*)**

Smoked Salmon, Cucumber & Cream Cheese **(GF\*)**

Sausage & Stuffing Rolls

SERVED WITH TEA, COFFEE  
AND A GLASS OF PROSECCO

**A FESTIVE AFTERNOON TEA - £25.00 PER PERSON**  
**1ST NOVEMBER TO THE 1ST JANUARY**  
**12PM TILL 4:30PM**

V - Vegetarian   GF\* - Can be Gluten Free   GF - Gluten Free

DF - Dairy Free   DF\* - Can be Dairy Free   VE - Vegan

# FESTIVE MENU

SERVED DAILY BETWEEN 12PM - 9PM - PRE ORDER REQUIRED  
MONDAY TO SUNDAY 1ST TO 23RD DECEMBER

## TO START

### ROASTED TOMATO AND BASIL SOUP (GF\*) (V)

SERVED WITH A WARM BREAD ROLL

### PRAWN & SMOKED SALMON COCKTAIL (GF\*)

SERVED WITH BABY GEM LETTUCE, MARIE ROSE SAUCE AND WHOLEMEAL BREAD

### COARSE GAME PATE (GF\*)

SERVED WITH A TOASTED BRIOCHE

### CRANBERRY, WALNUT AND LEMON CHICKEN SALAD (GF)

WITHOUT WALNUTS ON REQUEST

## THE MAIN EVENT

### PAUPIETTE OF ROASTED TURKEY (GF)

STUFFED WITH CRANBERRY AND PORK STUFFING AND WRAPPED WITH STREAKY BACON

### ROASTED WELSH TOPSIDE OF BEEF (GF\*)

WITH A GIANT YORKSHIRE PUDDING

### NUT ROAST (VE)

ALL SERVED WITH SPROUTS, CARROTS, ROASTED HONEY GLAZED PARSNIPS, BROCCOLI,  
ROAST POTATOES.

### LEMON & BLACK PEPPER CRUSTED SALMON FILLET (GF)

SERVED WITH GREEN BEANS, SAVOY CABBAGE & DOUBLE BAKED CHEESY POTATO

## DESSERTS

### CHRISTMAS PUDDING WITH BRANDY SAUCE

### TAFFY APPLE (GF)

SERVED WITH GOLDEN CINNAMON CRUNCH, BLACKBERRY JELLY AND CARAMEL APPLE SORBET

### SALTED CARAMEL TART (GF\*) (VE\*)

SERVED WITH BUTTER POACHED PEARS AND ORANGE LIQUEUR SAUCE

### WELSH CHEESEBOARD (GF\*)

SERVED WITH CRACKERS, CHUTNEY, CELERY AND FRUIT

V - Vegetarian    GF\* - Can be Gluten Free    GF - Gluten Free

DF - Dairy Free    VE\* - Vegan Available    VE - Vegan

★ ★ ★  
**KIDS CHRISTMAS MENU**

**KIDS MENU - £30 PER PERSON**

**SERVED DAILY BETWEEN 12PM - 9PM  
MONDAY TO SUNDAY 1ST TO 31ST DECEMBER**

\*EXCEPT CHRISTMAS DAY

**TO START**

**TOMATO SOUP (GF\*) (V)**  
SERVED WITH BREAD & BUTTER

**GARLIC BREAD (V)**  
SERVED WITH ROCKET

**CHICKEN STRIPS**  
SERVED WITH A POT OF KETCHUP

**THE MAIN EVENT**

**ROAST TURKEY (GF)**  
SERVED WITH ALL THE TRIMMINGS

**ROAST BEEF (GF\*)**  
SERVED WITH ALL THE TRIMMINGS

**CHRISTMAS BURGER (GF\*)**  
SERVED WITH FRIES & CARROTS

**DESSERTS**

**HOMEMADE STICKY TOFFEE PUDDING**  
SERVED WITH VANILLA ICE CREAMS & BUTTERSCOTCH SAUCE

**HOMEMADE GINGERBREAD MEN**  
SERVED WITH WARM MILK

**A SELECTION OF HOMEMADE ICE CREAMS**  
VANILLA, STRAWBERRY & CHOCOLATE

V - Vegetarian   GF\* - Can be Gluten Free   GF - Gluten Free

DF - Dairy Free   DF\* - Can be Dairy Free   VE - Vegan



CHRISTMAS 2024

## Christmas Getaway Delight - 3 Night Escape

A warm welcome awaits for you to relax, unwind and enjoy our festive treats, leaving you with the ultimate festive experience.

### 24th December

Welcome to the hotel with mulled wine and scones as you settle into your room before joining us for a delicious three-course dinner with a harpist.

### 25th December

Relax over breakfast and then enjoy the rest of your morning before sitting down with glass of champs alongside your Christmas Day lunch with all the trimmings. In the evening we will serve an informal buffet.

### 26th December

Indulge in a relaxed breakfast before heading off to Venue Cymru for a Christmas pantomime performance of Jack & the Beanstalk at 3pm, followed by an elegant three-course dinner in the evening.

#### ONE ADULT PER ROOM

SINGLE REAR - £605  
SINGLE SEA VIEW - £632  
STANDARD DOUBLE - £665  
CLUB SEA VIEW - £695  
CLASSIC SEA VIEW - £725  
BAY VIEW ROOM - £785

#### TWO ADULTS PER ROOM

STANDARD DOUBLE - £995  
CLUB SEA VIEW - £1025  
CLASSIC SEA VIEW - £1100  
BAY VIEW ROOM - £1200

## CONTACT THE TEAM

Call Us: **01492 499 500**

Email Us: **[reception@llandudno-bay-hotel.co.uk](mailto:reception@llandudno-bay-hotel.co.uk)**

# CHRISTMAS EVE MENU

## TO START

**LEEK, POTATO AND KALE SOUP (V) (VE\*) (GF\*)**  
SERVED WITH A WARM BREAD ROLL AND WELSH BUTTER

**SPICY POTATO, PARSNIP, AND CARROT LATKES SHALLOW FRIED (V) (GF)**  
SERVED WITH DRESSED LEAVES AND A CREAMY GARLIC DIP

**KING PRAWN, FRESH TUNA STEAK COMBINED WITH HERBS**  
STIR FRIED AND TOSSED TOGETHER WITH LINGUINE

**CHICKEN BITES (GF)**  
CHICKEN BREAST PIECES MARINATED IN HONEY, BUTTER AND MIXED SPICES THEN BAKED  
SERVED WITH A SWEET CHILLI DIP

## THE MAIN EVENT

**PESTO CHICKEN BRUSCHETTA**  
BAKED CHICKEN BREAST TOPPED WITH MOZZARELLA, PESTO DRESSING AND BRUSCHETTA,  
SERVED ON A BED OF FUSILLI PASTA AND A SUGO, DI POMODORO SAUCE

**PAN-FRIED COD FILLET (GF)**  
SERVED ON A BED OF LARGE BUTTER BEANS, CHARD LEAVES, SPRING ONIONS, GARLIC,  
AND A SMOKED PAPRIKA JUS

**GLAZED TENDERLOIN OF PORK (GF) (DF)**  
SERVED WITH GREEN BEANS AND CRUSHED NEW POTATOES

**VEGETABLE STEW CHOCK (GF\*) (V) (VE) (DF)**  
VEGGIES, MUSHROOMS, AND A RICH SAVOURY BROTH SERVED WITH BLOOMER BREAD

## DESSERTS

**WELSH AMBER TART WITH MIXED BERRY COMPOTE AND CLOTTED CREAM (VE)**

**BLOOD ORANGE MILLE-FENILLE**  
SERVED WITH CARAMEL SAUCE AND HONEYCOMB ICE CREAM

**MARBLED CHOCOLATE BROWNIE (GF\*)**  
SERVED WITH CHOCOLATE SAUCE, WHITE CHOCOLATE FUDGE AND VANILLA ICE CREAM

**WELSH CHEESEBOARD WITH CELERY, CRACKERS, CHUTNEY AND FRUIT (GF\*)**

V - Vegetarian    GF\* - Can be Gluten Free    GF - Gluten Free

DF - Dairy Free    DF\* - Can be Dairy Free    VE - Can Be Vegan

# CHRISTMAS DAY MENU

ARRIVE FROM 12PM - DINE AT 1PM - GLASS OF FIZZ ON ARRIVAL

## TO START

**ROASTED TOMATO AND BASIL SOUP (GF\*) (V)**  
SERVED WITH A WARM BREAD ROLL

**PRAWN & SMOKED SALMON COCKTAIL (GF\*)**  
SERVED WITH BABY GEM LETTUCE, MARIE ROSE SAUCE AND WHOLEMEAL BREAD

**COARSE GAME PATE (GF\*)**  
SERVED WITH A TOASTED BRIOCHE

**CRANBERRY, WALNUTS AND LEMON CHICKEN SALAD (GF)**  
WITHOUT WALNUTS ON REQUEST

**PAN-FRIED CAJUN KING PRAWNS (GF)**  
SERVED WITH A PINEAPPLE SALSA

## INTERMEDIATES

**HOMEMADE MARGARITA SORBET (GF)**  
TEQUILA, TRIPLE SEC, LIME & SUGAR

## THE MAIN EVENT

**PAUPIETTE OF ROASTED TURKEY (GF)**  
STUFFED WITH CRANBERRY AND PORK STUFFING AND WRAPPED WITH STREAKY BACON

**ROASTED WELSH TOPSIDE OF BEEF WITH A GIANT YORKSHIRE PUDDING (GF\*)**

**PORK WITH STUFFING AND SAGE APPLE SAUCE, FRESH CRACKLING (GF\*)**

**NUT ROAST (VE)**

ALL SERVED WITH SPROUTS, CARROTS, ROASTED HONEY GLAZED PARSNIPS, BROCCOLI, ROASTED GARLIC AND HERB POTATOES.

**LEMON & BLACK PEPPER CRUSTED SALMON FILLET (GF)**  
SERVED WITH GREEN BEANS, SAVOY CABBAGE & DOUBLE BAKED LOADED POTATO

## DESSERTS

**CHRISTMAS PUDDING WITH BRANDY SAUCE**

**TAFFY APPLE (GF)**  
SERVED WITH GOLDEN CINNAMON CRUNCH, BLACKBERRY JELLY AND CARAMEL APPLE SORBET

**CHOCOLATE FONDANT**  
SERVED WITH VANILLA SHORTBREAD, MERYLN CREMEUX AND HAZELNUT PRALINE

**SALTED CARAMEL TART (GF\*) (VE\*)**  
SERVED WITH BUTTER POACHED PEARS AND ORANGE LIQUEUR SAUCE

**WELSH CHEESEBOARD WITH CELERY, CRACKERS, CHUTNEY AND FRUIT (GF\*)**

V - Vegetarian   GF\* - Can be Gluten Free   GF - Gluten Free

DF - Dairy Free   DF\* - Can be Dairy Free   VE - Can Be Vegan



★ ★ ★  
**CHRISTMAS BUFFET NIGHT** ✨ ✨ ✨

**SANDWICHES**

HAM AND TOMATO ON WHITE **(GF\*)**  
EGG, RED ONION MAYO ON WHITE **(GF\*) (V)**  
SMOKED SALMON, CREAM CHEESE & AND CUCUMBER ON BROWN **(GF\*)**  
CHEDDAR CHEESE AND RED ONION CHUTNEY ON BROWN **(GF\*) (V)**

**NIBBLES & HOT FOOD**

LEEK, HAM, WELSH QUICHE  
HOMEMADE MIXED CHEESE MIXED PEPPER QUICHE **(V)**  
CHICKEN GOUJONS  
MOZZARELLA STICKS **(V)**  
HOMEMADE SAUSAGE ROLLS (PORK, ONION, SAGE)  
BACON CHEESE TURNOVERS  
MARGHERITA PIZZA BITES **(V)**  
TRADITIONAL THICK CHUNKY VEGETABLE SOUP **(GF\*) (V)**

**MAIN SALADS**

GREEK CHICKEN SALAD WITH OLIVES, FETA CHEESE, TOMATOES, RED ONION **(GF)**  
CHICKEN CAESAR SALAD (AVAILABLE WITHOUT CHICKEN) **(GF\*) (V)**  
SALAD NICOISE WITH TUNA NEW POTATOES TOMATO, ONION,  
GREEN BEANS & DRESSING **(GF\*) (V)**

**SIDES**

RANCH COLESLAW **(GF) (V)**  
POTATO SALAD **(GF) (V)**  
FRIES **(GF) (V)**

**DESSERTS**

SELECTION OF DESSERTS  
AND WELSH CHEESE PLATTER **(GF\*)**

V - **Vegetarian**   GF\* - **Can be Gluten Free**   GF - **Gluten Free**  
DF - **Dairy Free**   DF\* - **Can be Dairy Free**   VE - **Vegan**



**BOXING DAY MENU**



**TO START**

**SEASONAL SOUP (GF\*) (V) (VE)**

SERVED WITH A WARM BREAD LOAF & WELSH BUTTER

**CREAMY GARLIC AND THYME MUSHROOMS (GF\*) (V)**

SERVED WITH TOASTED GARLIC BRIOCHE

**LIME & PRAWN AND COCKTAIL (GF\*)**

SERVED WITH WHOLEMEAL BREAD

**CHICKEN AND SMOKED BACON CROQUETTES**

SERVED WITH DRESSED SALAD AND A TOMATO & CHILLI SALSA

**THE MAIN EVENT**

**PAN FRIED CHICKEN SUPREME (GF)**

SERVED WITH GARLIC AND HERB ROAST POTATOES, MUSHROOM, PANCETTA SAUCE AND GREEN VEGETABLES

**SALMON FILLET (GF)**

SERVED WITH ROASTED NEW POTATOES, VEGETABLES AND FINISHED WITH A CREAMY LEMON CREME FRESH SAUCE

**CHIMICHURRI BEEF CASSEROLE (GF)**

AN ARGENTINE STYLE CASSEROLE COMBINES RICH SMOKEY FLAVOURS WITH A VIBRANT, HERBY CHIMICHURRI GARNISH, FINISHED WITH LEEK MASHED POTATO

**MUSHROOM, LEEK, AND SPINACH RISOTTO (GF\*) (V) (VE)**

SERVED WITH GARLIC AND HERB TOASTED FLATBREAD

**DESSERTS**

**STICKY TOFFEE PUDDING**

SERVED WITH BUTTERSCOTCH SAUCE AND HOMEMADE VANILLA ICE CREAM

**EGG CUSTARD TART**

WITH BLOOD ORANGE, MERINGUE AND WHITE CHOCOLATE FUDGE

**GOLD RUSH (GF)**

BOURBON WHISKY, HONEY & LEMON MOUSE WITH CHOCOLATE COLLAR, HONEYCOMB ICE CREAM & CARAMEL SAUCE

**WELSH CHEESEBOARD WITH CELERY, CRACKERS, CHUTNEY AND FRUIT (GF\*)**

V - Vegetarian   GF\* - Can be Gluten Free   GF - Gluten Free

DF - Dairy Free   DF\* - Can be Dairy Free   VE - Vegan



Please Join Us

**NEW YEAR**  
*Celebration*

JANUARY

TUESDAY **31st** AT 7PM

3 COURSE MEAL AND  
LIVE SINGER FOR THE  
NEW YEAR CELEBRATION



---

**NEW YEARS**

---

A warm welcome awaits for you to relax, unwind  
and enjoy our festive treats, leaving you with  
the ultimate festive experience.

**ONE ADULT PER ROOM**

**SINGLE REAR - £197.50**  
**SINGLE SEA VIEW - £207.50**  
**STANDARD DOUBLE - £237.50**  
**CLUB SEA VIEW - £262.50**  
**CLASSIC SEA VIEW - £272.50**  
**BAY VIEW ROOM - £302.50**

**TWO ADULTS PER ROOM**

**STANDARD DOUBLE - £325**  
**CLUB SEA VIEW - £350**  
**CLASSIC SEA VIEW - £360**  
**BAY VIEW ROOM - £390**

**CONTACT THE TEAM**

Call Us: 01492 499500

Email Us: [reception@llandudno-bay-hotel.co.uk](mailto:reception@llandudno-bay-hotel.co.uk)





## NEW YEAR MENU

### TO START

**SEASONAL SOUP (GF\*) (VE) (V)**

SERVED WITH A BREAD LOAF & WELSH BUTTER

**CREAMY GARLIC AND THYME MUSHROOMS (GF\*) (V)**

SERVED WITH TOASTED GARLIC BRIOCHE

**MUSSELS IN A MARINIERE SAUCE (GF\*)**

SERVED WITH TOASTED FRENCH BREAD DRIZZLED WITH OLIVE OIL

**MINI ANTIPASTI SALAD (GF)**

SERVED WITH A COMBINATION OF MIXED CURED MEATS, OLIVES, FETA CHEESE AND DRESSED MIXED LEAVES

### THE MAIN EVENT

**PAN FRIED CHICKEN SUPREME (GF)**

SERVED WITH GARLIC AND HERB ROAST POTATOES, MUSHROOM, PANCETTA SAUCE AND GREEN VEGETABLES

**SALMON FILLET (GF)**

SERVED WITH ROASTED NEW POTATOES, VEGETABLES AND FINISHED WITH A CREAMY LEMON CREME FRESH SAUCE

**MUSHROOM, LEEK, AND SPINACH RISOTTO (GF\*) (V) (VE)**

SERVED WITH GARLIC AND HERB TOASTED FLATBREAD

**PAN FRIED LAMB LOIN (GF)**

SERVED WITH CRUSHED NEW POTATOES, CHARRED SPROUTING BROCCOLI AND BABY CARROTS

### DESSERTS

**STICKY TOFFEE PUDDING**

SERVED WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM

**APPLE & CINNAMON BRIOCHE ROLL**

WITH CREME ANGLAISE AND GOLDEN CINNAMON CRUNCH

**LEMON MERINGUE TART**

WITH WHITE CHOCOLATE FUDGE AND HONEYCOMB ICE CREAM

**WELSH CHEESEBOARD WITH CELERY, CRACKERS, CHUTNEY AND FRUIT (GF)\***

V - Vegetarian    GF\* - Can be Gluten Free    GF - Gluten Free

DF - Dairy Free    DF\* - Can be Dairy Free    VE - Vegan

## NEW YEAR WALKS

### Great Orme's Head

Start your journey at Great Orme's Head, an outstanding limestone headland that dominates the Llandudno skyline. The walk begins from the West Shore, allowing you to appreciate panoramic views of the North Wales coast and Snowdonia National Park. You'll find well-marked paths that cater to hikers of all fitness levels. Take the time to explore the Great Orme Country Park, where you'll encounter rare flora and fauna, ancient mines, and a Bronze Age copper mine.

### West Shore Beach

As you descend from the Great Orme's Head, you will reach the tranquil West Shore Beach. This sandy haven provides a serene ambiance for leisurely walks and picnics. Don't forget to admire the iconic Victorian crescent, a prominent landmark of Llandudno.

### Marine Drive

Continue your coastal walk along Marine Drive, a spectacular road that encircles the Great Orme's Head. This scenic route offers impressive vistas of the Irish Sea, charming seaside towns, and stunning cliffs. There are benches along the way, allowing you to take a moment to revel in the natural beauty or enjoy a picnic. Keep an eye out for seals, dolphins, and a variety of seabirds that call this area home.

### North Shore Promenade

Conclude your coastal walk by strolling along the North Shore Promenade, a lively seafront promenade filled with charming shops, cafes, and attractions. This vibrant area showcases the Victorian heritage of Llandudno and offers breathtaking views of the bay. You can indulge in local delicacies, peruse boutique shops, or visit the famous Llandudno Pier, a historic landmark teeming with entertainment options.



## BOOKING INFORMATION

- Contact the Reception Team to check availability and book your festive package
- A 50% deposit is required at the time of booking. Packages will not be reserved until the full deposit required has been cleared. Remainder to be paid by 4th November along with your preorder for the festive menu
  - Festive Packages are non-refundable and non-transferable.
- Minor amendments are accepted up to 7 days prior arrival, thereafter any cancellations will be charged in full.
- Full payment will be automatically taken on the 4th November on the payment card provided. Reservations not cleared by the 4th November 2024 will be at risk of cancellation and any deposits retained by the hotel.
- Any bookings which have not been confirmed by this date will be deemed to have been cancelled and any deposits will be retained by the hotel.
- Please ensure all payments are received in one transaction. The hotel will not accept multiple transactions from various guests within the same party.
  - A preorder is required for all dining reservations during the Festive period, including Christmas Day, by 4th November 2024. Please ensure the lead guest of the reservation informs the hotel of the parties preorders by email or telephone.
  - The Management reserve the right to make changes to the festive programme without prior notice.
    - The cost of all additional services must be paid for prior to the event.
- When special requests are made the hotel will endeavour to accommodate them, but this cannot be guaranteed.
- The hotel reserves the right to alter or cancel any of the contents, prices and dates of the events and packages.
  - Please be advised that any festive menus may be subject to change.

☆☆☆  
GETTING TO US

BY ROAD

THE A55 DUAL CARRIAGEWAY CONNECTS THE TOWN TO BOTH THE M56 AND M53 MOTORWAYS IN TURN CONNECT TO THE UK MOTORWAY SYSTEM.

BOTH MANCHESTER AND LIVERPOOL ARE JUST ONE HOURS DRIVE AWAY, AS ARE THEIR RESPECTIVE AIRPORTS.

FROM JCTN 19 OF THE A55 TAKE THE A470 INTO LLANDUDNO, THE HOTEL IS SITUATED JUST BEFORE THE LLANDUDNO LIFE BOAT STATION AND PADDLING POOL.

LESS THAN 40 MINUTES TO HOLYHEAD FERRY PORT FOR IRELAND



BY RAIL WE ARE LESS THAN 4HRS FROM LONDON EUSTON TO LLANDUDNO TRAIN STATION. IF YOU REQUIRE FURTHER INFORMATION OR WOULD LIKE TO MAKE A RESERVATION PLEASE DON'T HESITATE TO CONTACT US.

Llandudno Bay Hotel, East Parade,  
Llandudno LL30 1BE  
Tel: 01492 499 500

Email: [reception@llandudno-bay-hotel.co.uk](mailto:reception@llandudno-bay-hotel.co.uk)

All the information in this brochure is current at the time of publication



LLANDUDNO BAY  
HOTEL