

RAISING THE RAFTERS

CHRISTMAS PARTY NIGHT MENU

STARTER

Spiced Winter Squash Soup (V)

Coconut cream, roasted pumpkin seeds, parsley oil, paprika puff pastry straw

MAIN COURSE

Roasted Turkey Breast (SD)

Sage and onion pork sausage wrapped in bacon, apricot and pork stuffing, herb potato, parsnip, carrot, Brussels sprouts, rich turkey jus

VEGETARIAN MAIN COURSE

Toasted Seed and Lentil Roast with Pinenuts and Spiced Prunes (V)

Vegan sausage wrapped in leek, sage and onion stuffing, herb potato, parsnip and carrot, Brussels sprouts, plant-based herb gravy

DESSERT

Chocolate and Orange Tart (V,S)

Mandarin custard, orange and ginger gel, festive fruit compote

Freshly Brewed Coffee and Tea

Mince pies (V,G)



CELTIC MANOR
RESORT

Please advise us of any food allergies.

We take care wherever possible to ensure no cross contamination will occur, however, due to our food preparation process we cannot guarantee this. Menu items marked will contain one or more of the following allergens.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.