

# PARTY

MENU

TIS THE SEASON TO...

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RAISING THE RAFTERS  
*The Twenty Ten Clubhouse*



CELTIC MANOR  
RESORT

# To Begin

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Assortment of Bread Rolls (V,W,B,Se)

*Served with butter (V,D)*

# Starter

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Roasted Tomato and Red Pepper Soup

*Spiced sunflower seeds, basil oil, plant-based cream,  
paprika puff pastry straw (V)*

# Main Course

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Roasted Turkey

*Cranberry pork sausage wrapped in bacon, sage and onion  
pork stuffing, herb potato, parsnip, carrot,  
Brussels sprouts, rich turkey jus (SD)*

Spiced Squash, Chickpea and  
Lentil Roast with Chestnuts 🌿

*Plant-based sausage wrapped in leek, sage and onion  
stuffing, herb potato, parsnip and carrot, Brussels sprouts,  
plant-based herb gravy (V,S)*

# Dessert

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Chocolate and Cherry Delice

*Cherry ripple cream, cherry and star anise gel, festive  
berry and cherry compote (V,S,SD)*

*Please advise us of any food allergies. Whilst every care is taken, we cannot  
guarantee that our kitchens are an allergen free environment, nor can we  
guarantee the processes used by our ingredient manufacturers.*

*Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat*

*Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts,  
(H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts*

*Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish,  
(L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds,  
(S) Soya, (SD) Sulphur dioxide*

*Lifestyle: 🌿 Plant-based, (V) Vegetarian*