



CELTIC MANOR
RESORT

Rooftop Garden Buffet Menu

Available on the Rooftop BBQ Terrace

Cold Buffet

- Welsh leek and rarebit tart (V,G,D,E,Mu)
- Roasted courgette and grilled halloumi, tzatziki dressing (V,D,SD)
- Chorizo and red pepper frittata (D,E,SD,S)
- Cold and cured meat selection, pickles, marinated olives, sundried tomatoes (SD,S,D)
- Mini pork pies with Welsh apple chutney (G,E,SD)
- Masala chicken with minted onion and tomato couscous (G)
- Chilli prawns with pineapple and coriander salsa, teriyaki noodle salad (Cr,E,G,S)
- Dill and lemon roasted salmon, avocado and lettuce (F,SD)
- Moroccan salmon with mixed quinoa and roasted red peppers (F,C,SD)
- Grilled Mediterranean vegetables, balsamic and mustard dressing (Ve,SD,Mu)
- Ras el Hanout spiced grilled aubergine, houmous and pitta bread (Ve,Se,G,C)
- Italian vegetable anti pasti (Ve,SD,Mu)

From The BBQ Grill

- Celtic burger with sourdough bun, lettuce, tomato, sliced cheddar cheese and burger relish (G,D,SD,S,Mu)
- Chimichurri marinated blade steak (SD)
- Lamb kofta kebabs with spiced yoghurt (D,G)
- Lamb burger with sourdough bun, lettuce, Welsh tomato chutney (G)
- Masala marinated chicken kebabs
- Lemon and thyme grilled chicken thighs (SD)
- Welsh honey and mustard chicken breast (MU)

Hot Buffet

- Sticky BBQ Asian wings with toasted sesame and spring onions (G,S,SD,Se)
- BBQ pork belly with baked butter beans and glazed apple (SD)
- Jerk spiced cod and pineapple skewers (G,F)
- Fish en Papillote with fennel and lemongrass (F)
- Roasted cauliflower, romesco almond sauce, pickled raisins (Ve,N,SD)
- Roasted garlic marinated flat mushrooms (Ve)
- Ras el Hanout spiced aubergine and tofu skewers (Ve,S,C)
- Oumph vegan burger with sourdough bun and BBQ sauce (Ve,S,G,SD)
- Ketchup (V,C), BBQ sauce (V,SD), brown sauce (V,G), mustard (V,G,MU), vegan mayonnaise (Ve)

Luxury Options

- Scallops baked in the shell with lime and coconut (M)
Supplement of £7.60 per person
- BBQ grilled prawn skewers with lime and garlic butter (Cr,D)
Supplement of £7.40 per person
- BBQ herb marinated Welsh lamb chops (SD)
Supplement of £10.00 per person
- BBQ 6oz marinated rump steak
Supplement of £12.00 per person

BBQ Sides

- Jacket potato with sour cream (V,D)
- Roasted corn on the cob (Ve)
- Boston baked beans (Sd,Mu)
- Green beans with roasted shallots (Ve)
- Maple roasted carrots (Ve)
- Mint and chilli sweet potato wedges (Ve)
- Persian rice with pine nuts and sultanas (Ve)
- Fennel and orange zest new season roast potatoes (Ve)
- Mac and cheese (V,G,D)
- Steamed rice (Ve)

Dessert Buffet

- Oreo cheesecake wedge (V,G,E,D,S)
- Lemon meringue pie (V,G,E,D)
- Chocolate choux bun (V,G,E,D,S)
- Strawberry cheesecake (V,G,E,D,SD)
- Raspberry and white chocolate gateau (V,G,E,D,SD,S)
- Smores tart (V,G,D,E,S,SD)
- Honey cake (V,G,D,E,S)
- Blueberry and coconut cube (V,D,G,E,SD)
- Chocolate and caramel tart (V,G,D,E,S)
- Vegan cherry crumble tart (Ve,G)
- Vegan chocolate cupcake (Ve,G,S)
- Fresh fruit salad (Ve)
- Fresh fruit platter (Ve)

Buffet Selection

- Chefs Choice of 3 salads
- Choose 3 items from the Cold Buffet selection
- Choose 4 items from the BBQ Grill & Hot Buffet selection
- Choose 2 items from BBQ Sides
- Choose 3 items from the Dessert Buffet selection

Additional Items

- Extra Cold Buffet dish - £4.25 per person, per item
- Extra BBQ Grill or Hot Buffet dish - £6.49 per person, per item
- Extra BBQ Sides - £3.15 per person, per item
- Extra Dessert Buffet dish - £3.15 per person, per item

This menu is available to parties from 50 to 350 people. All prices shown are exclusive of VAT. For parties of 30 – 49 people, a supplement of £6.46 applies. For parties of under 30 people, a minimum spend of £1,468.50 applies. All menu choices must be confirmed to the Resort at least ten days prior to the event.

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. (Ve) Vegan, (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.