



CELTIC MANOR
RESORT

Inclusive Dinner Menu

Starter (Choose 1)

Chicken and Duck Terrine (G,D,SD)

Onion marmalade, pickled carrot, wild garlic pesto dressing, rosemary focaccia

Panko Crumbed Smoked Pork, Ham and Pea (G,E,Mu,SD)

Welsh honey and wholegrain mustard emulsion, baby pickled onion, caperberries and watercress

Cod, Salmon and Spring Onion Fishcake (F,G,D,E,SD)

Chive mayonnaise, pickled shallots, seasonal leaves and lemon oil

Hot Smoked Salmon Mousse (F,D,SD)

Avocado purée, lemon gel, confit tomatoes, dill cucumber, Thousand Island dressing

Leek, Welsh Mustard

and Black Bomber Cheddar Tart (V,G,D,E,Mu)

Textures of beetroot and tomato chutney

Supplement Starters

Brecon Gin Cured Salmon (G,D,F,E,SD)

Dill emulsion, lime gel, caper and shallot cream cheese, blinis

Supplement of £3.95 per person

Double Baked Caerphilly Cheese Soufflé (V,G,D,E,Mu)

Beetroot and mustard seed relish, wild mushroom and black truffle sauce

Supplement of £3.50 per person

Scallop and Pork Cheek (M,SD)

Smoked carrot purée, chicken skin crumbs, pickled shallot and watercress salad

Supplement of £6.75 per person

Main Course (Choose 1)

Roasted Chicken Breast

Mushroom and black garlic purée, roasted beetroot, sweet potato cake, tenderstem broccoli, herb jus

Baked Chicken

Stuffed with red pepper mousse, roasted courgettes, asparagus, fennel, Parmentier potatoes, chicken jus

Duo of Lamb (G,E,D)

Braised lamb, lamb oggie, potato and leek cake, pea purée, crispy kale, minted jus

Pressed Lamb Shoulder (E)

Duchess potato, roasted carrot, sweet potato purée, kale crisp, broccoli and lamb jus

Beef Cottage Pie

Slow braised beef cheeks, carrots, truffled mashed potato, pea purée, tenderstem broccoli, thyme jus

BBQ Beef Brisket (D)

Maple glazed carrot, creamed white cabbage, herb potato dauphinoise, tenderstem broccoli, gravy

Pork Fillet (G,E,C)

Pork and black pudding croquette, garlic mashed potato, celeriac purée, pork crackling, fine beans, apple cider jus

Roasted Teriyaki Salmon (F,G,S,E)

Spiced new potatoes and carrots, pak choi, spring onions, crispy fried noodles, teriyaki glaze

Supplement Mains

Slow Cooked Twenty-One Day Aged Beef Rump (D)

Creamed Savoy cabbage, roasted onion purée, potato dauphinoise, seasonal vegetables, beef jus

Supplement of £3.95 per person

Duo of Lamb (SD,D)

Roasted lamb rump and lamb shoulder and feta cheese croquette, braised red cabbage, rosemary potato dauphinoise, beetroot purée, black olive lamb jus

Supplement of £4.95 per person

Roasted Corn Fed Chicken (D)

Potato terrine, pea purée, asparagus, black garlic, wild mushroom cream sauce

Supplement of £7.95 per person

Rosemary Roasted Rack of Lamb

Aubergine caviar, spinach, roasted garlic potato fondant, tenderstem broccoli, tomato crisp, kalamata olive jus

Supplement £15.00 per person

Fillet of British Beef (D,E)

Potato dauphinoise, braised Roscoff onion, crispy kale, forest mushroom custard, bone marrow jus

Supplement of £19.00 per person

Desserts (Choose any 1)

Raspberry and Vanilla Cheesecake (V,D,G,E,S)

Raspberry gel, white chocolate soil, vanilla and raspberry ripple cream

Classic Tarte Citron (V,G,E,D,S)

Seasonal berries and white chocolate whipped ganache

Eton Mess Bar (V,E,D)

Set vanilla cream, raspberry coulis, meringue, fresh berries

Passion Fruit and Mango Tart (V,G,E,D,SD,S)

Meringue pieces, seasonal fresh berries, raspberry foam, raspberry ripple cream

Baked Cookies and Cream Cheesecake (V,D,G,E,S)

Bourbon chocolate sauce, orange ripple cream

Celtic Collection Sticky Toffee Pudding (V,E,G,D)

Toffee rippled cream, vanilla crème pâtissière, caramel sauce

Supplement Desserts

Dark Chocolate and Hazelnut Sphere (V,D,N,G,S,E)

Hazelnut mousse with caramel and praline soft centre, lemon cream cheese and raspberries

Supplement of £2.91 per person

Orchard Apple (V,G,D,E,SD,S)

Apple and cinnamon mousse, apple compote, Welsh honey ice cream and ginger crumb

Supplement of £2.91 per person

Peach Melba (V,G,D,E,S,SD)

Peach mousse, crushed meringue, raspberry foam and gel

Supplement of £2.91 per person

Cheese Course

Supplement of £8.84 per person

Welsh Cheese Platter (V,D,G,C)

Celery, chutney, grapes and biscuits

Freshly Brewed Coffee and Tea

Hand-made Welsh petits fours (V,D,S,N)

Please create a set menu for your party by selecting one starter, one main course and one dessert from the options above. This menu must be chosen on behalf of all members of your party as we are unable to accommodate individual menu selections for each guest.

This menu is available to parties from 30 to 900 people. All prices shown are exclusive of VAT. 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.