



CELTIC MANOR
RESORT

Lunch Buffet Menu

Cold Buffet

Welsh leek and rarebit tarts (V,G,D,E,Mu)
Roasted courgette and grilled halloumi
with minted yoghurt drizzle (V,D,SD)
Roasted red pepper frittata (V,D,E,SD,S)
Cold and cured meat selection, pickles, marinated olives,
sundried tomatoes (SD,S,D)
Pressed pork cured ham terrine, beetroot
and pickled onions (SD)
Mini pork pies with Welsh apple chutney (G,E,SD)
Masala chicken with minted onion and tomato couscous (G)
Roast chicken and avocado wrap, iceberg lettuce
and herb mayonnaise (G,SD,D,E)
Hoisin duck wrap, leeks and spring onion (G,SD,S,Se)
Spiced beef wrap, pickled onion, rocket
and horseradish sauce (G,SD,D,E,Mu)
Dill and lemon roasted salmon, avocado and lettuce (F,SD)
Moroccan salmon with mixed quinoa
and roasted red peppers (F,C,SD)

Plant-Based Options

Warm vegetable mini spring rolls,
sweet and sour sauce (V,G,C,SD,S,Se)
Grilled Mediterranean vegetables, balsamic
and mustard dressing (V,SD,Mu)
Ras el Hanout spiced grilled aubergine, houmous,
pitta bread (V,Se,G,C)
Soy marinated tofu, pickled daikon and carrot salad (V,SD,S,G)
Chickpea and roasted cauliflower wrap, sultanas,
baby spinach and avocado purée (V,G)
Coronation cauliflower with apricots, black onion seeds
and fresh spinach leaves (V,Mu)
Crudités - raw vegetable sticks with Moroccan houmous (V,Se)
and pitta bread (V,G)
Maple roasted sweet potato wrap, butter beans, rocket,
chickpea and sesame houmous (V,G,Se)
Italian vegetable anti pasti (V,SD)

Hot Buffet

Low and slow cooked sliced beef brisket
with a rich mushroom stroganoff sauce (SD,D)
Beef madras - marinated beef chunks
with a rich madras sauce (Mu,SD)
Oriental spiced beef with stir-fried vegetables (SD,S,G)
Roasted beef kofta meatballs with roasted tomatoes
and parsley (G) with pitta bread (V,G)
Chicken and tarragon hot pot with puff pastry (G,D)
Sticky sesame glazed chicken skewers
with star anise roasted carrots and spring onions (Se)
Chicken tikka masala, naan bread (G)
Thyme and lemon roasted chicken breast with parmentier
potatoes, herb jus (SD)
Roasted chicken cacciatore with a rich tomato, red pepper and
black olive sauce
Roasted pork belly, Italian herbs, roasted fennel
Sweet and sour pork, mange tout, carrots, pineapple (G,S,SD)
Lamb kofta kebabs, pitta bread and mint yoghurt (G,D,SD)
Greek style lamb patties (3oz) with roasted courgettes,
cherry tomatoes and crumbled feta cheese (D)
Prawn and salmon Singapore style noodles (F,Cr,G,E,S)
Sweet and sour fish, mange tout, carrots, pineapple (F,G,S,SD)

Vegetarian and Vegan

Plant-based meatball marinara (V,S)
Crispy tofu, sweet and sour with stir-fried vegetables (V,S)
Plant-based meatball cacciatore with a rich tomato,
red pepper and black olive sauce (V,S)
Thai green aubergine and sweet potato curry (V)
Crispy falafel, tomato and red onion salsa,
beetroot houmous dressing (V,G,Se,SD,C)
Red Thai pumpkin curry (V)
Roasted Mediterranean vegetable chilli (V,S)
with soft tortilla wraps (V,G)
Glamorgan sausage with mustard cream
and sautéed onions (V,G,D,E,Mu)
Spinach and ricotta tortellini, tomato and basil ragout,
glazed with cheese (V,G,E,D)
Herb gnocchi, sage and red onion cream sauce,
roasted pumpkin and toasted pumpkin seeds (V,G,D,E)

Sides

Steamed aromatic rice with fennel seeds (V)
Chickpea and toasted pine nut rice (V)
Roasted root vegetables with garlic and Mediterranean herbs (V)
Spiced baked sweet potato with curried onions (V)
Egg noodles with Asian vegetables, ginger and garlic (V,E,G,Se,S)
Cajun roasted sweet potatoes wedges with spring onions (V,Mu)
Roasted baby potatoes with lemon gremolata (V)
Roasted carrots and red onions with thyme and rosemary (V)
Roasted baby potatoes, fresh herbs and olive oil (V)
Steamed mixed seasonal vegetables with herb dressing (V)
Mac and cheese (V,G,D)

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)
Lemon drizzle finger (V,G,D,SD)
Carrot cake finger (V,G,D,E,S)
S'mores tart (V,G,D,E,S,SD)
Honey cake (V,G,D,E,S)
Chocolate and caramel tart (V,G,D,E,S)
Plant-based chocolate cupcake (V,S)
Plant-based cherry crumble square (V,S)
Plant-based chocolate orange wedge (V,S,SD)
Plant-based passion fruit dome (V,S,SD)
Fresh fruit salad with candied ginger and mint dressing (V)

Buffet Selection 1 - £25.42 per person

Chef's selection of 3 salads
Choose 2 items from the Cold Buffet selection
Choose 1 item from the Hot Buffet selection
Choose 1 item from Vegetarian Hot Dishes
Choose 2 items from Side Dishes
Choose 2 items from the Dessert Buffet selection

Buffet Selection 2 - £30.63 per person

Chef's selection of 3 salads
Choose 2 items from the Cold Buffet selection
Choose 2 items from the Hot Buffet selection
Choose 1 item from Vegetarian Hot Dishes
Choose 2 items from Side Dishes
Choose 2 items from the Dessert Buffet selection

Buffet Selection 3 - £34.79 per person

Chef's selection of 4 salads
Choose 2 items from the Cold Buffet selection
Choose 2 items from the Hot Buffet selection
Choose 1 item from Vegetarian Hot Dishes
Choose 2 items from Side Dishes
Choose 3 items from the Dessert Buffet selection

Inclusive Lunch Selection

Chef's selection of 3 salads
Choose 2 items from the Cold Buffet selection
Choose 1 item from the Hot Buffet selection
Choose 1 item from Vegetarian Hot Dishes
Choose 2 items from Side Dishes
Choose 2 items from the Dessert Buffet selection

Additional Items

Extra Cold Buffet dish - £4.38 per person, per item
Extra Hot Buffet dish - £4.79 per person, per item
Extra Dessert Buffet dish - £2.71 per person, per item

This menu is available to parties from 30 to 800 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.

Maximum split of three locations (minimum 45 people) – supplement of £3.34 per person applies when choosing multiple locations.

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.