



CELTIC MANOR
HOTELS, RESORTS, CONFERENCES

FESTIVAL DINNER BUFFET MENU

AVAILABLE IN THE CAERNARFON SUITE AND EXHIBITION HALL

SALAD SELECTION

Chef's choice of five mixed salads
Mixed leaf salads with ranch dressing

HOT STATIONS

Hog Roast

Marinated roasted hog
Chickpea and carrot roast
Selection of baps and bread rolls, salads, chutneys, pickles and relishes

Gourmet Burgers

Lamb and feta with tzatziki
Celtic Pride beef with duck liver paté and quince chutney
Spiced vegetable burger with salsa and guacamole

Noodle Station

Hot udon noodles with:
Malay chicken satay
Cantonese sweet and sour vegetables

Gourmet Chips

Freshly cooked chunky chips with:
Seafood thermidor with lemon and chive gremolata
Chilli con carne
Wild mushroom stroganoff with pimento sour cream

Ribs and Things

Texan baby back pork ribs
Smokehouse beef ribs
Cajun buffalo wings
Cajun corn on the cob

Pie Station

Pie crust filled with:
Steak and ale
Butternut squash, beans and cheese

Hot Dogs

Traditional American hotdog with ketchup, mild mustard and onions
Leek and pork sausage in a semolina bun with mustards and sauces
Hoisin duck sausage with cucumber salsa and plum sauce

Paella Station

Authentic paella with seafood, shellfish, chorizo and chicken
or
Vegetarian paella with garden vegetables, herbs, garlic, saffron and paprika

Pizzeria

Hawaiian, Margherita and Four Seasons
Buffalo mozzarella, Serrano ham and rocket

New Delhi Shop

Chicken tikka masala with coconut crumbs
Lamb vindaloo
Saag aloo with lentils and chickpeas
Basmati rice, naan bread and chapattis

DESSERT STATIONS

Chocolate Fountain

Fruit kebabs, marshmallows, fudge, strawberries, coconut cake, sprinkles and toppings

Ice Cream Cart

Locally produced ice cream with a selection of toppings

Pineapple Fritters

Fudge sauce, caramelised pecans and strawberry daiquiri syrup

Pick 'N' Mix

All the traditional favourites

Cupcakes and Doughnuts

With various toppings and fillings

Candy Floss and Popcorn

Crêperie

Freshly made thin pancakes with various toppings

Festival Dinner Buffet - £40.83 (excluding VAT)

Choose any 4 hot stations
Choose any 2 dessert stations

Per Additional Station - £8.33 per person

This menu is available to parties of between 200 and 600 people.

All special dietary requirements should be notified to the Resort at least seven days prior to the event. No charge in addition to the cost of the original menu selection will be incurred for these meals, provided they do not exceed the cost of the meals originally selected. When notification is given less than seven days but at least one day prior to the event, an additional charge equal to sixty per cent (60%) of the menu price of the original selection or new meal requirement (whichever is higher) will be levied.

In the event of extra vegetarian or special dietary meals being requested on the day of the event, such meals as provided will be charged in full in addition to the meals originally selected.