



CELTIC MANOR
RESORT

CELTIC MANOR GOLF CLUB PRIVATE DINING MENU

AVAILABLE IN THE VIA JULIA, ALBERT MATTHEWS AND ISCA SUITES

STARTER (CHOOSE ANY 1)

Soup of the Day (V,C,G,D)

Freshly baked sourdough bread

Prawn Cocktail (G,Cr,E,D,Mu)

Royal prawns in succulent Marie Rose sauce, with iceberg lettuce and a hint of hot paprika, topped with gambas

Potted Duck Rillettes (G,Mu)

Piccalilli, crusty bread

Baked Portobello Mushroom (V,G,E,D)

Garlic butter, herbs and brioche crumbs

MAIN COURSE (CHOOSE ANY 1)

Grilled Usk Valley Pork Loin (C,G,E,D,Mu)

Caramelised apple tart, roasted shallots, Boulangère potatoes, Taffy apple cider and wholegrain mustard jus

Roasted Breast of Duck (D,SD)

Confit leg of duck, spring onion mash, buttered cabbage with smoked bacon, mushroom and white wine sauce

Grilled Salmon (G,F,Se,S)

Marinated with chilli and lime, served with new potatoes, grilled vegetables, soy dressing

Butternut Squash Ravioli (V,G,E,D,N)

White onion purée, Welsh cheddar gratin, crispy sage

10oz Grilled Rump of Beef (G,Mu,D,E)

(Supplement of £4.00 per person applies – maximum 40 guests)

Served with red onion and watercress salad, French fries, béarnaise sauce

DESSERT (CHOOSE ANY 1)

Warm Treacle Tart (V,G,E,D)

Welsh ale ice cream

Arctic Roll Trio (V,G,E,D,N)

Praline, popcorn and chocolate arctic roll, Halen Môn salted caramel sauce

Blackcurrant Pretzel Cheesecake (V,G,E,D)

Mango relish, green peppercorns

Please create a set menu for your party by selecting one starter, one main course and one dessert from the options above.

You must pre-order your menu selection in full for all guests at least 4 days prior to the event.

This menu is available to parties of between 12 and 50 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.

(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.