



CELTIC MANOR
RESORT

BARBECUE BUFFET MENU

AVAILABLE ON THE ROOFTOP GARDEN AND BARBECUE TERRACE

SALAD SELECTION

Chef's selection of salads
Bread basket with assorted rolls and loaves

COLD BUFFET – APPETISERS

Smoked salmon with lemon and caperberry salad
Prawn cocktail with Thousand Island dressing
Vegetable crudité's with grilled flatbread and houmous
Roasted sirloin of beef with grain mustard mayonnaise
Baked ham with piccalilli
Melon and Serrano ham with honey roasted almonds
Herb roasted chicken
Continental meat platter with pickles
Poached salmon with green asparagus and dill sauce
Mediterranean quiche

GRILL DISHES

Sweet and sour chicken kebab
Indonesian cashew chicken
Lemon piri piri marinated chicken
Yakitory marinated chicken drumstick

Rib eye steak with Texan BBQ marinade
Beef rump and vegetable skewer
Welsh beef burger

Lamb kofta with cumin yoghurt
Lamb and mint burger
Lamb chops
Supplement of **£2.08** per person (excluding VAT)

Salmon and red pepper brochette
King prawns
Supplement of **£8.33** per person (excluding VAT)

Local pork sausages with sautéed onions
Barbecue baby back ribs
Pork and apple burger
Hot dogs

HOT BUFFET – MAIN DISHES

Chicken tikka masala
Chicken korma kebab
Thai red beef curry
Chilli con carne with nachos and dips
Vegetable chilli with nachos and dips
Red bean and mushroom burger with tomato chilli salsa
Vegetable lasagne

HOT BUFFET – VEGETABLES AND RICE

Jacket potato with sour cream
Blackened Cajun corn on the cob
Double baked potato with cheese and onion
Boston baked beans
Grilled flat mushrooms and tomatoes
Special fried rice with vegetables, prawns and marinated pork
Sweet potato wedges
Steamed rice
Steamed new potatoes with parsley butter

DESSERTS

Chocolate rocky road slice
Baked cheesecake with blueberry cream
Key lime pie
Double chocolate brownie
Pecan and raisin pie
Baked lemon meringue tart
Coconut cream puff
Black cherry frangipane tart
Banoffee fudge tart
Mango and passion fruit delice
Apricot and glacé fruit flapjack
Caramelised pineapple pudding (hot)
Chocolate fudge pudding (hot)
Fresh fruit salad
Fresh fruit platter





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Buffet Selection 1

Chef's selection of 4 salads
Choose 2 items from the Cold Buffet selection
Choose 3 items from the Grill selection
Choose 2 items from the Hot Buffet selection
Choose 2 items from the Vegetable selection
Choose 4 items from the Dessert Buffet selection

Buffet Selection 2

Chef's selection of 5 salads
Choose 3 items from the Cold Buffet selection
Choose 4 items from the Grill selection
Choose 3 items from the Hot Buffet selection
Choose 2 items from the Vegetable selection
Choose 5 items from the Dessert Buffet selection

Add-On Items

Additional Cold Buffet - **£3.75** per person, per item
Additional Grill Dish - **£5.42** per person, per item
Additional Hot Buffet - **£3.33** per person, per item
Additional Vegetable Dish - **£2.92** per person, per item
Additional Dessert Buffet - **£2.50** per person, per item

This menu is available to parties of between 50 and 350 people.

Please note that a surcharge of **£4.58** (excluding VAT) per person is applicable for parties of less than 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.