



## CELTIC MANOR

HOTELS, RESORTS, CONFERENCES

### SUMMER AFTERNOON TEA

#### SAVOURY SELECTION

- Goat's cheese and pesto mousse with pickled shallots (V,D,G)
- Smoked salmon, cream cheese and caviar blini (D,F,G,E)
- Baked tomato and chilli tart with minted pea salad (V,G,D,E)

#### SANDWICH SELECTION

- Salt beef and horseradish baguette with watercress (G,Mu,D)
- Egg mayonnaise and cress finger sandwich (V,D,E,G)
- Coronation chicken tortilla wrap (E,Mu,G)
- Hafod cheese and spiced carrot relish finger sandwich (V,D,G)

#### HAND-MADE CAKES AND PASTRIES

- Dark chocolate and raspberry pastille mille feuille (V,D,G,S)
- Summer pudding with Chantilly cream and shortbread (V,D,G,E)
- Eton mess tartlet (V,D,G,E)
- Strawberry, white chocolate and almond mousse (V,D,G,E,N)

#### FRESHLY BAKED SCONES

- Warm traditional raisin and vanilla scones (V,D,G,SD)
- Served with strawberry preserve and clotted cream (V,D)

Your choice from our speciality tea selection or freshly brewed coffee

£21.50 per person (Monday – Friday)

£29.50 per person (Saturday & Sunday)

Menu available July – September 2018.

A discretionary 10% service charge will be added to your bill.  
Please advise us of any food allergies.

We take care wherever possible to ensure no cross contamination will occur, however, due to our food preparation process we cannot guarantee this. Menu items marked will contain one or more of the following allergens.

(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.