



**MOTHER'S DAY**  
SUNDAY 31ST MARCH 2019



CELTIC MANOR  
HOTELS, RESORTS, CONFERENCES

# MOTHER'S DAY

SUNDAY 31ST MARCH 2019

## STARTERS

**Celeriac and Apple Soup (C,V,E,D,G)**  
White truffle oil, blue cheese churros

**Smoked Chicken Liver and Port Wine Parfait (G,E,D,Mu,SD)**  
Red onion chutney, toasted brioche

**West Coast Crab Cake (Cr,E,D,G,SD,S)**  
Sweetcorn and coriander relish, chilli jam

**Welsh Goat's Cheese and Tomato Tart (D,V,G,E,SD)**  
Caramelised red onion, basil oil and aged balsamic reduction

## MAIN COURSES

**Roasted Sirloin of Beef (G,E,D,SD)**  
Yorkshire pudding, roast potatoes, confit onions, seasonal vegetables,  
red wine jus

**Roasted Loin of Woodland Pork (G,SD)**  
Apple purée, sage and cranberry stuffing, roast potatoes,  
seasonal vegetables, rich roast jus

**Grilled Fillet of Sea Bass (F,D,Cr)**  
Crushed new potatoes, wilted greens, brown shrimp, lemon beurre noisette

**Roasted Heritage Beets (G,E,D,V)**  
Potato gnocchi, crème fraiche, crispy sage

## DESSERTS

**Brioche Bread and Butter Pudding (E,D,V G)**  
Orange marmalade crème anglaise, cinnamon ice cream

**Salted Caramel and Popcorn Panna Cotta (G,E,D,V,P)**  
Peanut butter shortbread, strawberry sorbet

**Milk Chocolate and Mandarin Parfait (E,D,V,S)**  
Red berry coulis, frosted raspberries

**Selection of Welsh Cheese (C,G,D,N,V)**  
Artisan crackers and handmade chutney

A discretionary 10% service charge will be added to your bill.

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.

(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.