

MOTHER'S DAY
SUNDAY 31ST MARCH 2019



CELTIC MANOR
HOTELS, RESORTS, CONFERENCES

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STARTERS

Polenta and Parmesan (SD,D)
Red wine braised ox tail, Perl Las crumble

Duck Liver Parfait (D,G,E,SD)
Blood orange cells, Wye Valley flowers, orange gel, brioche muffin

Ruby Beetroot Pressing (V,D,SD)
Poached pear, chargrilled lettuce, goat's cheese mousse

Severn and Wye Smoked Salmon (F,D,G,SD)
Blinis, herb crème fraîche, capers and onions

MAIN COURSES

Usk Valley Rib of Beef (G,D,E,SD)
Carved at the table, served with beef dripping roast potatoes, seasonal vegetables, Yorkshire pudding, red wine and roasted shallot gravy

Roasted Baby Chicken (G,D,SD)
Sage and onion whipped potato, confit of root vegetables, creamed Savoy cabbage, white pudding, thyme jus

Pan Fried Stone Bass (C,F,M,D)
Celeriac terrine, Jerusalem artichoke, smoked carrot purée, sautéed broccoli and cockles

Homemade Potato and Basil Gnocchi (V,G,D,E,N)
Chilli and tomato ragout, halloumi cheese, toasted pine nuts, rocket, seed salad

DESSERTS

Lemon Crème Brulée (SD,V,G,D,E,S)
Raspberry foam, sable cookies, white chocolate

Vanilla Set Yoghurt (V,G,D)
Mini apple tart tatin, caramel gel, honeycomb, cassis sorbet

Dark Chocolate Parfait (V,G,D,E,N,S)
Salted caramel ice cream, pecan brittle, caramel sauce

Welsh Cheese Platter (G,D,C,SD,V)
Selection of cheeses from the Welsh coast and valleys

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.