



EASTER LUNCH

21ST APRIL 2019



CELTIC MANOR
HOTELS, RESORTS, CONFERENCES



EASTER LUNCH

SUNDAY 21ST APRIL 2019

STARTERS

Velouté of Potato and Watercress (V,D,G,C,E)
Sage and onion gnocchi

House Smoked Mackerel (F,SD,E,G)
Escabeche vegetables, Taffy Apple cider, curried mayonnaise, sourdough

Welsh Glamorgan Sausage (V,D,E,G,SD,S)
Rocket and shallot salad, Caerphilly cheese, confit tomato, balsamic glaze

Smoked Ham and Mustard Terrine (Mu,G,SD)
Wrapped in Parma ham with spiced plum and raisin chutney, baby herb salad,
toasted onion bread

MAIN COURSES

Slow Roasted British Beef (SD,G,D,E)
Roast potatoes, seasonal vegetables, Yorkshire pudding, red wine sauce

Pan Fried Stone Bass (F,D,SD)
Pea and citrus risotto, pancetta, lime butter sauce, lemon balm

Roasted Rump of Welsh Lamb (SD,G,D,E)
Roast potatoes, seasonal vegetables, Yorkshire pudding, fresh mint jus

Spinach Gnocchi (V,G,E,D)
Mascarpone and sage cream, roasted garlic oil, wilted spinach

DESSERTS

Toffee Cheesecake (V,G,D,E,N,S)
Milk chocolate mousse, honeycomb, frosted hazelnuts

Rhubarb and Apple Crumble (G,D,V,SD,E)
Malt cream, vanilla crème anglaise

Vanilla Panna Cotta (V,D,G,E,SD)
Textures of strawberry, shortbread, balsamic, basil

Welsh Cheese Plate (V,D,C,G)
(£5.00 supplement applies)
A 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.