



EASTER LUNCH
21ST APRIL 2019



COLDRA COURT HOTEL
BY CELTIC MANOR



EASTER LUNCH

SUNDAY 21ST APRIL 2019

STARTERS

Potato and Wild Garlic Soup (V,D)
With crème fraiche

Beetroot Salad (V,D,N SD)
Whipped goat's cheese, cherry tomato salsa, balsamic onion,
candied pecan nuts

House Smoked Pork Belly (E,SD)
Piccalilli mayonnaise, watercress and boiled duck egg

Wye Valley Smoked Salmon (D,E,F,Mu,G,SD)
Watercress, horseradish, granary bread

MAIN COURSES

Roast Beef with Yorkshire Pudding (D,G,E,SD,Mu)
Duck fat roast potatoes, roasted root vegetables, traditional gravy

Roast Chicken, Confit Chicken and Garlic Croquette (SD,E,G,D,S)
Fondant potatoes, roasted root vegetables, Calvados jus

**Twelve Hour Slow Cooked Eucalyptus Smoked Pork Belly with
Crackling Stick (G,SD,Mu)**
Jamaican ginger beer glaze, Savoy cabbage, smoked Cajun
gratin potatoes, Welsh cider sauce

Caramelised Shallot Tart (V,D,G,E,N)
Brie de Meaux, pine nuts, rocket

Smoked Haddock and Spring Onion Risotto (F,E,D,SD)
Shervington Farm soft poached egg, curry oil

DESSERTS

Battenberg Baked Alaska (V,G,D,E)

Sticky Toffee Pudding (V,G,D,E)
Vanilla ice cream, toffee sauce

Chocolate Truffle (V,G,D,E,S)
Vanilla ice cream, chocolate sauce

Strawberry Cheesecake (V,G,D,E)
Strawberry ice cream, strawberry gel

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.



THE RIB
SMOKEHOUSE AND GRILL