



EASTER LUNCH

21ST APRIL 2019



CELTIC MANOR
HOTELS, RESORTS, CONFERENCES



EASTER LUNCH

SUNDAY 21ST APRIL 2019

STARTERS

Compressed Melon and Charred Pear (V,D)
Citrus gel, Perl Las mousse, Wye Valley leaves

Duck Liver Parfait (D,G,SD,E)
Toasted brioche, maple crackling, pickled radish, apple compote

Flavours of Welsh Salmon (F,D,SD)
Laverbread cured smoked salmon, oak smoked salmon mousse, capers, keta

Baked Potato and Spinach Velouté (V,G,E,D)
Spring onion bhaji

MAIN COURSES

Usk Valley Sirloin 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 Woodland Loin of Pork (D,SD)
Beef dripping roast potatoes, confit of root vegetables, creamed Savoy cabbage, caramelised apple, thyme jus

Pan Fried Halibut (F,Cr,D)
Prawn and samphire risotto, broccoli, shellfish emulsion

Sage and Onion Gnocchi (V,D,G,E,Mu)
Leek fondant, mustard creamed leeks, Caerphilly cheese crackling, sage pesto

DESSERTS

Chocolate Fondant (V,D,E,N,G,S)
Pistachio ice cream, honeycomb, raspberries

Bourbon Vanilla Crème Brulée (V,D,E,G)
Shortbread

Set Llaeth Y Llan Natural Yoghurt (V,D,E,G)
Sour apple, oat crumble, caramelised blood orange, citrus meringue

Welsh Cheese Platter (V,C,Mu,Se,D,P,N,G)
Selection of cheese from the Welsh coast and valleys, served with crackers, chutney, celery and grapes

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.