



EASTER LUNCH

21ST APRIL 2019



CELTIC MANOR
HOTELS, RESORTS, CONFERENCES

EASTER LUNCH

SUNDAY 21ST APRIL 2019

SOUP

Leek and potato with garlic croutons (V,D,G)

SALAD SELECTION

Radicchio, radish, fennel, asparagus and dill (V,SD)

Potato salad with honey mustard dressing (V,Mu)

Moroccan spiced couscous, chickpeas, apricots, peppers, onion and coriander (V,G)

Thai noodle and hoisin salad with chilli dressing and cashew nuts (V,N,S,Se,G,E)

Roasted beetroot with cherry tomatoes and rocket (V,SD)

DELI BAR

Pickled cabbage (V,SD), sweetcorn (V), diced cucumber (V), beetroot (SD,V), gherkins (V,Mu,SD), olives (V), croutons (V,G), pickled onions (V,SD), tomatoes (V), mixed seeds (V), radish (V), sliced onion (V), capers (SD,V) French dressing (V,SD,Mu,E), Marie Rose sauce (V,SD,E), garlic dressing (V,D,E)

HORS D'OEUVRES

Persian falafel with tzatziki dressing (V,D,SD)

Beetroot cured salmon gravlax with capers, lemon and horseradish panna cotta (F,D,Mu,SD)

Whole poached salmon (F)

Tomato, chilli and mozzarella bruschetta (V,G,D,SD)

Thai spiced mussels with pak choi and lime (M,SD)

Wild mushroom and Perl Las tart with chive cream cheese (V,D,G,E)

Tandoori chicken with pineapple and chilli salsa (Mu,SD)

Soused mackerel with fennel and dill salad (F,SD)

Ham hock terrine with brioche and spiced pear chutney (Mu,SD,G,E,D)

FROM THE CARVERY

Roast beef and Yorkshire pudding (G,E,D,SD)

Roast loin of pork with sage and apricot stuffing, redcurrant jelly (SD,G,D,E)

LIVE COOKING

King prawns with lemon, garlic and parsley gremolata with linguini (Cr,SD,G,E)

HOT BUFFET

Steamed salmon with spinach, asparagus and mussel sauce (M,F,D,SD)

Turkey stuffed with apricot and cranberry, served with braised red cabbage (SD,D,G,E)

Grilled sea bass with braised little gem lettuce, samphire and lime butter (F,D,SD)

Roasted rump of Welsh lamb, crushed potatoes, sun-dried tomato jus (D,SD)

Macaroni cheese bake (V,D,G,SD)

Corn fed chicken with kale and wild mushroom sauce (D,SD)

Potato gnocchi with peas, mint and ricotta sauce (V,E,G,D)

Thai red chicken curry with coriander and chilli (SD,N,F)

Vegetable curry slow cooked with chickpeas in a biryani sauce (V)

Curried cauliflower, potato and spinach (V,SD)

Steamed basmati rice with fennel seeds (V)

VEGETABLE ACCOMPANIMENTS

Cauliflower cheese (V,D,G)

Creamed leeks (V,D)

Baby carrots (V,D)

Steamed kale with peas and broccoli (V,D)

Maple glazed carrots and parsnips (V)

Green beans with roasted shallots (V,D)

Steamed Welsh potatoes (V)

Roast potatoes (V,D)

DESSERTS

Warm hot cross bun and vanilla custard pudding (V,D,SD,G,E,N)

Strawberry vacherin (V,D,E)

Chocolate croquembouche (V,D,E,S,G)

Traditional Simnel cake (V,D,E,G,SD,N)

Caramel cream filled pastry horn (V,D,S,G,E)

Deep filled banoffee and pecan layer cake (V,D,S,G,E,N)

Vanilla and raspberry roulade (V,G,D,E)

Pimm's trifle with berries and clotted cream (V,D,G,SD)

Seasonal fruit platter with berry compote (V)

Soft Whipped Ice Cream (D,V)

Topped with your choice of:

Honeycomb (V), chocolate shavings (D,S,V), hundreds and thousands (V,D,S), crushed meringue (E), desiccated coconut (V,N), chocolate syrup (V), toffee syrup (V,D,S), strawberry syrup (V)

CHEESE

Olive Tree Cheese Board (V,D,E,G,C,Mu,SD)

Caerphilly Cheddar, Perl Las Blue, Perl Wen White, Y-Fenni with Mustard

Served with grapes, celery, chutney and cheese biscuits

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.

