

**MOTHER'S DAY**  
SUNDAY 31ST MARCH 2019



CELTIC MANOR  
HOTELS, RESORTS, CONFERENCES

# MOTHER'S DAY

SUNDAY 31ST MARCH 2019

## SOUP

Roasted tomato and red pepper (D,C,G,V)

## SALAD SELECTION

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

Potato salad with honey mustard dressing (V,Mu)

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

Caerphilly cheese and chive coleslaw (V,D,Mu)

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

## DELI BAR

Mixed leaves (V), 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), tomato (V), mixed seeds (V), radish (V), sliced onion (V), capers (SD,V)

French dressing (V,SD,Mu), Marie Rose sauce (V,SD,E), garlic dressing (V,E)

## HORS D'OEUVRES

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

Smoked salmon with capers, lemon and horseradish panna cotta (F,D,G,Mu,SD,E)

Whole poached salmon (F)

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

Red onion jam tart with pesto crème fraîche (V,D,G,E,SD)

Ballotine of chicken with spiced pear chutney (D,E,C,Mu)

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

Ham hock terrine with piccalilli (Mu,SD)

## FROM THE CARVERY

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

Garlic and rosemary roasted leg of Welsh lamb with mint and rosemary jus (C,SD)

## LIVE COOKING

Moules marinière cooked in a white wine and garlic cream sauce, finished with parsley (M,D,SD)

## HOT BUFFET

Steamed salmon with spiced aubergine, spinach and lobster bisque (Cr,F,D,C,SD)

Braised pork belly with cognac and pink peppercorn sauce (D,SD,Mu,C)

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

Roasted duck breast with red cabbage, honey and five spice glaze (SD,C)

Perl Las and wild mushroom macaroni bake (D,G,SD,V)

Grilled lemon and thyme chicken with ratatouille (D,SD)

Glamorgan sausages with spicy tomato sauce (E,D,G,Mu,V)

Potato gnocchi with pizzaiola sauce (E,G,D,V)

Nut roast with madeira gravy (N,G,V,SD,E,N,D)

## VEGETABLE ACCOMPANIMENTS

Cauliflower cheese (V,D,G), Creamed leeks (D,V), Baby carrots (D,V), Steamed kale, 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)

## DESSERTS

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

Triple layer cappuccino and walnut cake (V,D,E,G,N)

Raspberry and cream pastry puffs (V,D,G,E)

Chocolate brandy snap cannelloni (V,D,N,G,S)

Strawberry and champagne trifle (V,D,SD,E,G)

Deep filled double chocolate cake (V,D,E,S,G)

Salted caramel and pecan choux buns (V,D,G,E,N)

Warm sticky toffee sponge (V,D,E,G)

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 meringues, desiccated coconut (V,N), vanilla sauce (V,D,E), chocolate sauce (V), toffee sauce (V,D,S), strawberry sauce (V)

## HOT DESSERT

Snowdonia pudding with traditional custard (V,D,E,G,SD)

## CHEESE

Caerphilly Cheddar, Perl Las Blue, Perl Wen White, Y-Fenni with Mustard Served with grapes, celery, chutney and cheese biscuits (V,D,G,C,S,Mu)

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.

