



CELTIC MANOR
HOTELS, RESORTS, CONFERENCES



Alpine Lodge Party

VEGETARIAN PARTY NIGHT MENU

Starter

Lentil and Bean Terrine (V,G,SD,S)

Spiced tomato compote, herb soy cream,
vegan crouton, pea shoots

OR

Spiced Butternut Squash Soup (V,S)

Coriander soya yoghurt

Main Course

Mushroom and Spinach Parcels (V,G)

Vegetarian sausage wrapped in leek, sage and onion stuffing,
herb potato, carrot and parsnip, Brussels sprouts, vegetarian gravy

Dessert

Build Your Own Cheesecake (V,D)

Vanilla cheesecake with a selection of toppings of your choice:
Honeycomb (M), fudge (V,D), popping candy (V,S), ginger biscuit
crumble (V,G,D), chocolate sauce (V,D,S), berry compote

Freshly Brewed Coffee and Tea

Mince Pies (V,G,SD)

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.