

Starters

Smoked Duck Breast (G,D,SD)
Balsamic and puy lentil dressing, bitter leaves

Citrus Cured Salmon with Crab and Tarragon Mayonnaise (F,Cr,E)
Fennel, beetroot, orange and pea shoots

Horseradish Panna Cotta with Pickled Wild Mushroom (V,D,Mu,E,SD)
Tomato fondue, cheese crackling, endive lettuce

Chicken Liver Parfait (G,N,Ps,D,E,Se,SD)
Sherry caramel, toasted brioche, chicken skin granola, grapefruit

Main Courses

Fillet of Beef with Parsnip Hash Brown (G,D,E,SD)
Red cabbage, parsnip purée, salsify, pink peppercorn jus

Pan Fried Halibut (F,Cr,N,D,SD,E)
Brown shrimp risotto, roasted cauliflower, toasted hazelnuts, truffle hollandaise

Roasted Guineafowl with Creamed Wild Mushrooms (G,SD)
Welsh cured ham, cavolo nero, potato and thyme terrine

Jerusalem Artichoke, Butternut Squash and Spinach Strudel (V,G,SD)
Curried spelt, raisin and caper dressing, coriander

Desserts

Black Forest Yule Log (V,G,D,E,SD,S)
Cherry mousse, cherry gel, mascarpone, cherry ice cream

Amaretto Mousse (V,G,D,E,S,N)
Salted caramel ice cream, hazelnut brittle, fudge sauce

Lemon and Coconut Torte (V,G,E,D,S,SD)
Rum and raisin salsa, roasted pineapple, yoghurt

Cheese

Welsh Cheese Slate (V,G,D,E,C)
Served with biscuits, celery, grapes and chutney

Freshly Brewed Coffee and Tea
Petits fours (V,S,D,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.



THE
CELTIC
COLLECTION



**Restaurant in
Your Room**

Christmas 2020