



ST PATRICK'S BRUNCH

16th – 20th March 2026

Two Courses £28.00
Three Courses £36.00

*Celebrate St Patrick's Day in true Irish style.
Our specially curated menu has been designed to perfectly complement
the rich, iconic taste of Guinness.*

*Why not raise a glass of the black stuff and toast to the luck of the
Irish with friends and family.*

Pint £7.75 | Half Pint £4.00

STARTERS

Cured Salmon & Avocado Tartare

Dill crème fraiche, pickled cucumber ribbons,
rye croutons (F,D,SD,W)

Butternut Squash Velouté

Sage espuma, toasted pumpkin seeds, chilli oil (V,D)

Chicken Liver Parfait

Spiced fig chutney, toasted brioche, Port wine jelly
(SD,E,W,D)

Tartiflette

Smoked bacon, potatoes, Reblochon cheese,
shallot baked cream tart, rocket, balsamic dressing
(W,D,SD)

Bubble & Squeak

Poached hen's egg, hollandaise sauce (D,E,SD)



MAINS

Herb Crusted Cod

Toasted English muffin, wilted spinach, chorizo,
lemon beurre blanc (*F,D,W,SD*)

Steak and Egg

Rump steak cooked to your liking, served with a
fried local hen's egg, Colcannon potato, sautéed
mushrooms, beef jus (*E,SD*)

Venison & Potato Waffles

Buttermilk potato waffles, topped with slow braised
venison, cranberry compote, poached egg (*SD,D,E*)

Roasted Turkey Croque Madame

Layers of roast turkey, cranberry relish and
Gruyere cheese on sourdough with fried egg
and turkey gravy (*W,SD,D,E*)

Duck Confit Hash

Slow cooked duck leg, crispy potato rösti, poached
egg, red wine jus (*E,SD,D*)

Truffle Polenta & Wild Mushroom Ragu

Baby spinach, crispy shallots, sautéed wild
mushrooms (*V*)

DESSERTS

Bitter Chocolate Torte 🌿

Texture of orange (V,S)

Crème Brulée

Caramelised apple, hazelnut biscotti,
apple cider sorbet (V,H,W,D,E)

Bara Brith Bread Pudding

Celtic Manor Resort honey ice cream, toasted
walnuts (V,W,D,E,WN)

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian