

Mother's Day Lunch

Three courses - £52.00 per person

Starters

Celeriac and Apple Soup (V,C,E,D,G)

Walnut oil, Perl Las churros

Chicken Liver and Port Parfait (G,E,D,Mu,SD)

Smoked paprika sea salt, red onion chutney, toasted brioche

West Coast Crab Cake (Cr,E,D,G,SD S)

Sweetcorn and coriander relish, chilli jam

Welsh Goat's Cheese and Tomato Tart (V,D,G,E,SD)

Caramelised red onion, basil oil, aged balsamic reduction

Main Courses

Roasted Sirloin of Welsh Beef (G,E,D,SD)

Yorkshire pudding, roast potatoes, confit onions, seasonal vegetables, red wine jus

Roasted Loin of Woodland Pork (G,SD)

Apple purée, sage and cranberry stuffing, roast potatoes, seasonal vegetables, rich roast jus

Grilled Fillet of Sea Bass (F,D,Cr)

Saffron poached new potatoes, wilted greens, tomato and brown shrimp elixir

Roasted Heritage Beets (V,G,E,D)

Potato gnocchi, crème fraiche, crispy sage

Desserts

Brioche Bread and Butter Pudding (V,E,D,G)

Orange marmalade crème anglaise, cinnamon ice cream

Salted Caramel and Popcorn Panna Cotta (V,G,E,D,P)

Peanut butter shortbread, strawberry sorbet

Milk Chocolate and Mandarin Delice (V,E,D,G,S)

Red berry coulis, frosted raspberries

Selection of Welsh Cheese (V,C,G,D,N,SD)

Artisan crackers, handmade chutney

Freshly Brewed Coffee or Tea

Petits fours (V,D,S,N)



CELTIC MANOR
RESORT

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.