



MANOR HOUSE
BY CELTIC MANOR

Christmas Day

LUNCH



Christmas Day

L U N C H

Starters

Beetroot Cured Salmon (SD,F)

Beetroot textures, keta, dill

Cauliflower Soup (V,D,E,G)

Blue cheese croquette, pumpkin seed pesto

Braised Pork Belly (SD)

Fennel, celeriac remoulade, apple purée

Duck Liver Parfait (D,E,SD,G)

Brioche, Port gel, chicken skin granola

Main Courses

Roasted Turkey Breast (SD)

Cranberry pork sausage wrapped in bacon, sage, onion and pork stuffing,
herb potato, parsnip and carrot, Brussels sprouts, rich turkey jus

Welsh Beef Fillet (D)

Pommes Anna, braised shallots, smoked carrot, sprouting broccoli, beef jus

Stone Bass (F,D,M)

Crab chowder, cockle popcorn, samphire, caviar

Chickpea, Lentil and Spinach Bake (V,S)

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

Desserts

Traditional Christmas Pudding (V,G,E,SD,D)

Brandy custard, winter berries

Merlyn Liqueur Chocolate Tart (V,D,E,SD)

Clotted cream ice cream, honeycomb

Stem Ginger Set Custard (V,E,D,N)

Chocolate mousse, cinnamon tuile, pistachios

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

Perl Las, Perl Wen, Black Bomber and Pant-Ys-Gawn goat's cheese, with crackers, celery, grapes and chutney

Freshly Brewed Coffee or Tea

Mince pies (V,G)

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.