



CELTIC MANOR
RESORT

CAERNARFON BALLROOM

NEW YEAR'S EVE

GALA DINNER

Vegetarian menu

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STARTER

Roasted Butterbean and Parsnip Velouté (V,SD)

Pickled red cabbage and beetroot sourdough

SECOND COURSE

Caramelised Cauliflower Risotto (V,SD,S,G)

Butternut squash bhaji, saffron soya yoghurt

MAIN COURSE

Smoked Celeriac, Mushroom, Spinach and

Tarragon Duxelles Wrapped in Filo Pastry (V,G,SD,S)

Roasted garlic and potato terrine, carrot purée, wild mushroom jus

DESSERT

Dark Chocolate and Hazelnut Sphere (V,D,N,G,S,E)

Hazelnut mousse with caramel and praline soft centre, lemon cream cheese, raspberries

CHEESE

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

Artisan crackers, Celtic chutney, grapes, celery, pickled onions

AFTER DINNER

Freshly Brewed Coffee and Tea

Petits fours (V,S,D,N,E)

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.