



THE
MIDNIGHT
BALL
NEW YEARS EVE
2023

Vegetarian Menu



CELTIC MANOR
RESORT



CANAPÉS

Buttered Leek Tart, Balsamic Caviar

(V,D,E,SD)

STARTER

Wild Mushroom and Truffle Arancini 🍃

*Tarragon and horseradish plant-based sour cream,
picked mushrooms, seasonal salad leaves*

(V)

MAIN COURSE

Beetroot Wellington

*Potato dauphinoise, Welsh rarebit glazed shallot, creamed and crispy leeks, roasted
heritage carrots, tenderstem broccoli, vegetarian gravy*

(V,W,D,MU,SD)



DESSERT

Millionaire's Tart

*Rich chocolate ganache with salted caramel and chocolate pastry,
winter berry gel, fresh raspberries, Chantilly cream,
blackcurrant sorbet*

(V,D,W,S,E,SD)

CHEESE

Selection of Welsh Cheese

Artisan crackers, Celtic chutney, grapes, celery

(V,W,B,O,D,C)

AFTER DINNER

Freshly Brewed Coffee and Tea

Petits fours

(V,S,D)



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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*