



CAERNARFON BALLROOM

NEW YEAR'S EVE
DINNER

Menu



CELTIC MANOR
RESORT

CANAPÉS

Smoked Salmon and Cream Cheese Crêpe,
Arenkha Caviar (W,F,D,E)

Mini Crab Cake, Lobster Bisque Mayonnaise
(CR,W,D,E,F,M,C)

Smoked Chicken and Tarragon Vol au Vent
(W,D,SD)

Buttered Leek Tart, Balsamic Caviar (V,D,E,SD)

TO BEGIN

Artisan Sourdough (V,W,R,SP,SE)
Welsh butter, Halen Môn sea salt (V,D)

STARTER

Beetroot Gravlax Salmon
*Cured in Wales, caper cream cheese, beetroot purée, sorrel and
frisée salad, lemon oil (F,SD,D)*

MAIN COURSE

Fillet of British Beef
*Potato dauphinoise, braised Roscoff onion, creamed and crispy
leeks, Vichy carrots, tenderstem broccoli, bone marrow jus
(D,W,MU,SD)*

DESSERT

Coconut and Mango
*Coconut delicie, white crystallised chocolate, fresh berries,
mango sorbet (V,W,D,E,S)*

CHEESE

Selection of Welsh Cheese
Artisan crackers, Celtic chutney, grapes, celery (V,W,B,O,D,C)

AFTER DINNER

Freshly Brewed Welsh Coffee and Tea
Petits fours (V,S,D)

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