



CAERNARFON BALLROOM

NEW YEAR'S EVE  
DINNER

*Vegetarian Menu*



CELTIC MANOR  
RESORT

## CANAPÉS

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

## TO BEGIN

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

## 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, braised Roscoff onion, creamed and crispy leeks, Vichy carrots, tenderstem broccoli, vegetarian gravy  
(V,W,D,MU,SD)

## DESSERT

Coconut and Mango  
Coconut *delice*, 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