

CHAMPAGNE GARDEN

—
Bubbles & Bites



CELTIC MANOR
RESORT





DINING

Available 12.30pm to 4pm

GARDEN TAPAS

King Prawn Saganaki

£12.50

Sautéed prawns with olive oil, tomatoes, onion and chilli, topped with feta (CR,D)

Cheese and Truffle Arancini

£11.50

Tomato relish (V,WD,S)

Burrata

£9.50

Plum tomatoes, fresh oregano oil, toasted sourdough (V,D,W,B)

Chicken Souvlaki

£9.00

Marinated with paprika, oregano, red onion and peppers, served with tzatziki, tomato salad and flatbread (W,D,SD)

Salt and Pepper Calamari

£8.50

With lemon aioli (M,W,S)





Roasted Halloumi

£8.00

Honey, thyme, lemon and dukkah (V,D,H,SE)

Garden Greek Salad

£7.00

Tomatoes, cucumber, peppers, onions, olives, olive oil, feta and oregano (V,D,SD)

Truffle Fries

£6.00

Topped with black truffle mayonnaise and Gran Levanto cheese (V,D)

Tzatziki

£5.00

Authentic Greek dip with yoghurt, dill and garlic, finished with olive oil (V,D,SD)

Roasted Garlic and Herb Flatbread 🌿

£5.00

Served warm with olive oil (V,W)





SWEET BITES

Strawberries and Cream

£7.50

Vanilla Chantilly cream, fresh strawberries (V,D)

Selection of Ice Cream

£6.50

Choose two scoops from:

Vanilla (V,D), chocolate (V,D,S), dairy free strawberry (V), honeycomb (V,D), dairy free salted caramel (V,S), pistachio and white chocolate (V,PN,S,D)

Selection of Sorbets 🌿

£6.50

Choose two scoops from:

Blackcurrant, lemon, mango or raspberry (V)

Cheese Platter

£13.50

With chutney, grapes, celery and cheese crackers (V,W,B,D,SD,C)

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.

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





DRINKS

Available 12.30pm to 9pm

CHAMPAGNE COCKTAILS

Le Jardin Royale

£16.00

Laurent-Perrier La Cuvée, Chambord

Rosé Bloom

£22.00

*Laurent-Perrier Cuvée Rosé, Celtic Collection Gin,
Sugar, Lemon*

The Champagne Society

£22.00

*Laurent-Perrier Héritage, Rémy Martin 1738 Accord,
Royal, Sugar, Bitters*

Golden Hour

£35.00

*Laurent-Perrier Blanc de Blanc, Cygnet 22 Gin,
Lemon, Sugar*

THE GRAND GARDEN SERVE

£95.00

*A celebration of champagne craftsmanship
and cocktail artistry, this signature selection
showcases all four of our Laurent-Perrier
Champagne Garden cocktails*





CHAMPAGNE

Laurent-Perrier La Cuvée

France 12.00% (SD)

£16.00 125ml | £90.00

Delicate yet complex, with elegant notes of citrus and white flowers.

Laurent-Perrier Héritage

France 12.00% (SD)

£22.00 125ml | £130.00

Lively and elegant with aromas of white fruit, citrus zest and notes of floral honey.

Laurent-Perrier Cuvée Rosé

France 12.00% (SD)

£22.00 125ml | £130.00

Fresh and sharp before plunging into a basket of freshly picked red berries.





Laurent-Perrier Blanc de Blancs Brut Nature
France 12.00% (SD)

£170.00

Showing the quintessential character of the individual year, the result is an elegant and rounded champagne with a zesty finish.

Laurent-Perrier Grand Siècle Iteration
N°26 France 12.50% (SD)

£239.95

A complex nose of honeysuckle, lemon, clementine and fresh butter aromas, followed by notes of hazelnut and a touch of honey.

THE GARDEN POUR

£35.00

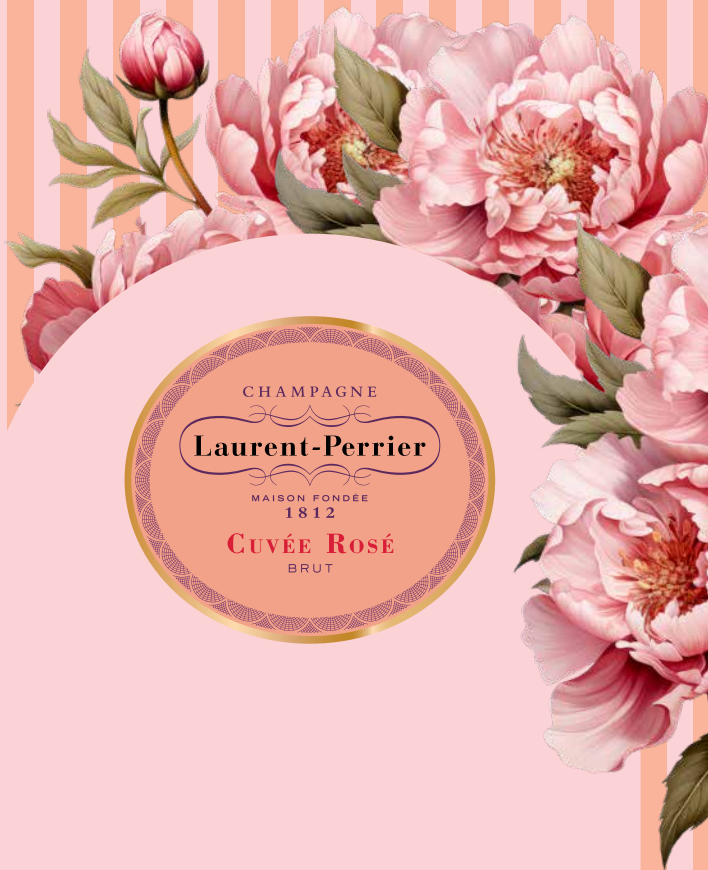
A curated tasting trio of Laurent-Perrier champagnes:

Laurent-Perrier La Cuvée 75ml

Laurent-Perrier Cuvée Rosé 75ml

Laurent-Perrier Heritage 75ml





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