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 and served with pitta bread (W,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,R,SP)

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

£7.00

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

Garden Greek Salad

£7.50

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

£6.00

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

Roasted Garlic and Herb Flatbread

£6.00

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 arean 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 *(SD)*

£16.00

Laurent-Perrier La Cuvée, Chambord

Rosé Bloom *(SD)*

£22.00

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

The Champagne Society *(SD)*

£22.00

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

Golden Hour *(SD,A)*

£35.00

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

THE GRAND GARDEN SERVE

£95.00 *(SD)*

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)*

£240.00

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 *(SD)*

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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