CELTIC MANOR
RESORT

IN-ROOM DINING & DRINKS

To order, simply dial Room Service from your in-room telephone

A tray delivery charge of £5.00 per room order applies

BREAKFAST

If your booking is inclusive of breakfast

This will be served at The Olive Tree for guests at the Resort Hotel, and at Steak on Six for guests staying on our Signature Floor.

Manor House guests will be advised at check-in where breakfast is served.

Alternatively, if you prefer, in-room breakfast is available at a cost of £21.50 per person, plus an additional £5 tray charge per room order. Please note, these charges apply to all room service orders, including for those guests staying with us on a breakfast-inclusive rate.

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*

IN-ROOM BREAKFAST

Available 7am to 10.30am
£21.50 per person | £10.50 children (12 years & under)

A tray delivery charge of £5.00 per room order applies

It's quick and easy to order in-room breakfast by scanning the QR code

Please select one item per guest from each section:

Cereal | Rice Krispies *(V,B)*, Coco Pops *(V,B)*, Weetabix *(V,W,B)*, Cornflakes *(V,B)*, Bran Flakes *(V,W,B)*, Frosties *(V,B)*, Gluten Free Corn Flakes *(V)* Served with semi-skimmed *(V,D)* or soya milk *(V,S)*

Toast | Brown Bread *(V,W,B,S)*, White Bread *(V,W,S)*, Gluten Free Bread *(V,S)* Served with jam *(V)*, marmalade *(V)*, Welsh butter *(V,D)* or sunflower spread *(V)*

Bakery | Croissant *(V,W,D,E)*, Danish Pastry *(V,W,D,E,A,H)*, Pain au Chocolat *(V,W,D,E,S)*, Chocolate Muffin *(V,W,D,E,S)*

Fruit Juice | Orange *(V)*, Grapefruit *(V)*, Tomato *(V)*, Pineapple *(V)*, Cranberry *(V)*, Apple *(V)*

Fresh Fruit | Fresh Fruit Salad *(V)*

Welsh Yoghurt & Muesli | Natural Yoghurt *(V,D)*, Fruit Yoghurt *(V,D)*, Soya Yoghurt *(V,S)*
Traditional Swiss Bircher Muesli with Oats, Dried Apricots, Yoghurt, Apple and Honey *(V,W,O,D,SD)*

HOT BREAKFAST

Please choose one:

Full Welsh Breakfast | Sausage *(SD)*, bacon, mushrooms *(V)*, tomato *(V)*, baked beans *(V)* and your choice of fried *(V,E)* or scrambled egg *(V,E,D)*

Vegetarian Breakfast | Vegetable sausages *(V)*, mushrooms *(V)*, tomato *(V)*, baked beans *(V)* and your choice of fried *(V,E)* or scrambled egg *(V,E,D)*

American Pancakes | *(V,W,E,D)* With blueberry compote *(V)* or maple syrup *(V)*

HOT BEVERAGES

Please find a selection of hot beverages available for you to prepare in your room.

Fresh milk can be provided with your breakfast delivery, please request either semi-skimmed *(V,D)* or soya milk *(V,S)*

ALL DAY DINING

Available 12pm to 10pm

A tray delivery charge of £5.00 per room order applies

To order, simply dial Room Service from your in-room telephone

SIGNATURE SANDWICHES

All served with house slaw and sea salt crisps

Severn & Wye Smoked Salmon | Dill cream cheese, gem lettuce and cucumber, on malted bloomer bread *(F,W,B,R,D,S)* | £14.50
Gluten free bread option available (E)

Roasted Chicken | Basil pesto mayonnaise and rocket leaves, on white bloomer bread *(W,D,S,SD,R,B)* | £12.00
Gluten free bread option available (E)

Ham & Mustard Mayonnaise | Classic ham with crisp lettuce, on white bloomer bread *(W,S,MU,R,B)* | £12.00
Gluten free bread option available (E)

Plant-Based Tikka | Curried plant based strips, minted vegan mayonnaise and lettuce, on brown bloomer bread *(V,W,B,R,S)* | £12.00
Gluten free bread option available (E)

ARTISAN STONE-BAKED PIZZA

On our hand-stretched sourdough base

Chicken & Basil Pesto | Grilled garlic chicken, charred corn and pesto *(W,D)* | £19.00

Margherita | Mozzarella, cherry tomatoes, basil tomato sauce *(V,W,D)* | £17.00
Dairy free option available (V,W)

STARTERS & LIGHT BITES

King Prawn Saganaki | Sautéed prawns with olive oil, tomatoes, onion and chilli, topped with feta, served with flatbread *(CR,D,W)* | £12.50

Ham Hock Terrine | Marco Pierre White's recipe, coarsely textured and packed with cured ham, served with red onion, parsley, caper and cornichon salsa, and grilled sourdough *(W,B,R,SP)* | £9.50

Cheese and Truffle Arancini | Tomato relish *(V,W,D,S)* | £11.50

Burrata | Heritage tomatoes, fresh oregano oil, toasted sourdough *(V,D,W,B,SP,R)* | £9.50

Salt & Pepper Calamari | With lemon aioli *(M,W,S)* | £8.50

Tomato & Basil Soup | Freshly made with basil oil *(V)*, served with sourdough bread *(V,W,B,SD,SP,R)* and Welsh butter *(V,D)* or plant-based spread *(V)* | £7.50

Roasted Garlic & Herb Flatbread | Warm soft flatbread with olive oil *(V,W,SD)* | £5.00

SALADS

Traditional Greek Salad | Tomatoes, cucumber, peppers, onions, olives, olive oil, feta and oregano *(V,D)* | £10.00

Classic Caesar Salad | Lettuce, herb croutons, aged Italian cheese, Caesar dressing *(V,W,D,SD,S)* | £10.00
Dairy free option available (V,W)

With Smoked Chicken *(W,S,D,SD)* | £15.00 | With BBQ Plant-Based Strips *(V,W,S,SD)* | £15.00

MAINS

Sirloin Steak 8oz | Mushroom, herb roasted tomato and fries | £32.00

Roasted Lamb Rump | Roasted cabbage, sauteed new potatoes, crumbled feta and black olive jus *(D,SD,MU)* | £28.00

Pan Fried Cod | Confit fennel, tenderstem broccoli, sautéed new potatoes, fennel and Pernod cream sauce *(F,D,SD)* | £26.50

Celtic Cheeseburger | Chuck steak beef burger on a sourdough bun, topped with Cheddar, lettuce, tomato, gherkin and signature burger sauce, served with fries and slaw *(W,D,SD)* | £22.00
Gluten free bun option available (V,E)

Roasted Chicken Souvlaki | Marinated with paprika, oregano, red onion and peppers, served with tzatziki, tomato salad and flatbread *(W,D,SD)* | £22.00

Plant-Based Burger | With Reuben-style sauce, plant-based cheese, lettuce, tomato and gherkins, served with fries and slaw *(V,W,S)* | £22.00

Garlic Prawn & 'Nduja Linguine | Spicy Italian 'Nduja, garlic and prawns finished with butter and basil *(W,CR,D)* | £22.00

Charred Courgette, Lemon & Basil Spaghetti | Charred courgettes, basil, garlic, lemon zest, finished with toasted pine nuts and olive oil *(V,W)* | £20.00

SIDES & SAUCES

Fries *(V)* | £5.00
Steamed Seasonal Vegetables *(V)* | £5.00
Sauteed New Potatoes *(V)* | £5.00
Mozzarella Sticks with Tomato Chutney *(V,W,D)* | £6.00
Peppercorn Sauce *(D,SD)* | £4.50
Red Wine Jus *(SD)* | £4.50

DESSERTS

Plant-Based brownie | Berry compote, seasonal berries *(V,S)* | £8.00

Celtic Collection Sticky Toffee Pudding | Toffee rippled cream, caramel sauce *(V,E,W,D)* | £8.00

Welsh Cheese Selection | Artisan crackers, celery, grapes and chutney *(V,W,B,D,C)* | £13.50

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*

CHILDREN'S ALL DAY DINING

Available 12pm to 10pm

A tray delivery charge of £5.00 per room order applies

To order, simply dial Room Service from your in-room telephone

STARTERS

Tomato & Basil Soup | Freshly made, served with sourdough bread and butter *(V,W,B,D,SD)* | £4.50

Vegetable Sticks | Carrot and cucumber sticks with Marie Rose sauce *(V)* | £4.50

Garlic Flatbread *(V,W)* | £4.50 | Add Cheese *(V,D)* | £1.00

MAINS

Mini Beef Burger | With fries and tomato ketchup *(W)* | £8.00 | Add Cheese *(V,D)* | £1.00

Spaghetti | With tomato sauce and cheese *(V,D,W)* or plain butter and cheese *(V,D,W)* | £8.00
Dairy free option available (V,W)

Grilled Chicken Souvlaki Skewer | With peas, carrots, pitta bread and Marie Rose sauce *(W)* | £9.50

Fish Goujons | With fries, peas, lemon and mayonnaise *(W,F)* | £8.50

DESSERTS

Mini Sticky Toffee Pudding | Warm sponge with caramel sauce *(V,E,W,D)* | £5.00

Plant-Based Chocolate Brownie Bites | With berry compote *(V,S)* | £5.00

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

LATE NIGHT MENU

Available 10pm to 6am

A tray delivery charge of £5.00 per room order applies

To order, simply dial Room Service from your in-room telephone

SIGNATURE SANDWICHES

All served with house slaw and sea salt crisps

Severn & Wye Smoked Salmon | Dill cream cheese, gem lettuce and cucumber, on malted bloomer bread *(F,W,B,R,D,S)* | £14.50
Gluten free bread option available (E)

Roasted Chicken | Basil pesto mayonnaise and rocket leaves, on white bloomer bread *(W,D,S,SD,R,B)* | £12.00
Gluten free bread option available (E)

Ham & Mustard Mayonnaise | Classic ham with crisp lettuce, on white bloomer bread *(W,S,MU,R,B)* | £12.00
Gluten free bread option available (E)

Plant-Based Tikka | Curried plant based strips, minted vegan mayonnaise and lettuce, on brown bloomer bread *(V,W,B,R,S)* | £12.00
Gluten free bread option available (E)

SOUP

Tomato & Basil Soup | Freshly made with basil oil *(V)*, served with sourdough bread *(V,W,B,SD)* and Welsh butter *(V,D)* or plant-based spread *(V)* | £7.50

DESSERTS

Plant-Based Brownie | Berry compote, seasonal berries *(V,S)* | £8.00

Welsh Cheese Selection | Artisan crackers, celery, grapes and chutney *(V,W,B,D,C)* | £13.50

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

IN-ROOM DRINKS

Available 24 hours a day

A tray delivery charge of £5.00 per room order applies

To order, simply dial Room Service from your in-room telephone

CHAMPAGNE & BUBBLES

	Glass 125ml	Bottle
Laurent-Perrier La Cuvée 12.00% *(SD)*	£16.00	£90.00
Laurent-Perrier Harmony 12.00% *(SD)*		£125.00
Laurent-Perrier Héritage 12.00% *(SD)*		£130.00
Laurent-Perrier Cuvée Rosé 12.00% *(SD)*		£130.00
Borgo Alato Prosecco Extra Dry Spumante 11.00% *(SD)*	£10.00	£47.00
Barocco Prosecco Spumante Extra Dry Rosé 11.00% *(SD)*		£48.00

WHITE

Pico Alto Sauvignon, Chile 12.50% *(SD)* | £10.00 *175ml* | £12.00 *250ml* | £33.50
Pico Alto Chardonnay, Chile 12.50% *(SD)* | £10.00 *175ml* | £12.00 *250ml* | £33.50
Pinot Grigio Villa Albini, Italy 11.00% *(SD)* | £12.00 *175ml* | £15.00 *250ml* | £37.50
Lunaka Viognier, Chile 13.00% *(SD)* | £12.00 *175ml* | £15.00 *250ml* | £38.00
Marques de Caceres Rioja, Spain 12.00% *(SD)* | £12.50 *175ml* | £15.50 *250ml* | £42.00
Allan Scott Sauvignon Blanc, NZ 12.00% *(SD)* | £13.00 *175ml* | £16.00 *250ml* | £44.00

RED

Pico Alto, Cabernet Sauvignon, Chile 12.50% *(SD)* | £10.00 *175ml* | £12.00 *250ml* | £33.50
Pico Alto, Merlot Reserva, Chile 12.00% *(SD)* | £10.00 *175ml* | £12.00 *250ml* | £33.50
Hutton Ridge Shiraz, South Africa 14.00% *(SD)* | £12.00 *175ml* | £15.00 *250ml* | £39.00
Lunaka Pinot Noir Reserva, Chile 13.00% *(SD)* | £12.50 *175ml* | £15.50 *250mll* | £42.00
MC Excellens Cuvee Crianza, Rioja, Spain 14.50% *(SD)* | £13.00 *175ml* | £16.00 *250ml* | £44.00
Familia Gascon Malbec, Argentina 12.60% *(SD)* | £13.50 *175ml* | £16.50 *250ml* | £48.00

ROSÉ

Pico Alto, Rose, Chile 12.50% *(SD)* | £10.00 *175ml* | £12.00 *250ml* | £33.50
Pinot Grigio Rosto IGT Villa Albini, Italy 11.00% *(SD)* | £12.00 *175ml* | £15.00 *250ml* | £37.50
Great Bear Zinfandel, USA 10.00% *(SD)* | £12.50 *175mll* | £15.50 *250ml* | £42.00
Whispering Angel Côtes de Provence, France 13.50% *(SD)* | £13.00 *175ml* | £16.00 *250ml* | £44.00

GIN 25ml

Gordon's London Dry 37.50% *(SD)* | £6.25
The Botanist Islay Dry 40.00% | £8.00
Tanqueray Blackcurrant Royale 41.30% | £7.25
Aber Falls Orange Marmalade 40.00% | £7.00
Aber Falls Rhubarb & Ginger 40.00% | £7.00
Tanqueray Flor De Sevilla 41.30% | £7.25
Penhros Wonky Raspberry 40.00% | £7.50
Gordon's Premium Pink 35.00% *(SD)* | £6.50

VODKA 25ml

Smirnoff Red Label 37.50% | £6.25
Smirnoff Vanilla 37.50% | £6.50
Ketel One 40.00% | £6.75

RUM 25ml

Captain Morgan White 37.50% | £6.25
Captain Morgan Original 35.00% | £6.25
Mortal Bunny Black Cherry 40.00% | £7.00
Captain Morgan Dark 40.00% | £6.25

TEQUILA 25ml

El Jimador Reposado 38.00% | £6.75
El Jimador Blanco 38.00% | £6.75

COGNAC 25ml

Rémy Martin XO 40.00% | £25.00
Rémy Martin VSOP 40.00% | £7.25

WHISKY 25ml

Johnnie Walker Red 40.00% | £6.25
Jack Daniel's 40.00% | £6.75
Jameson 40.00% | £7.50
Woodford Reserve 45.20% | £7.50
Johnnie Walker Black 40.00% | £7.00

APERITIFS 50ml

Pimm's 25.00% *(SD)* | £6.50
Martini Rosso 15.00% *(SD)* | £6.50
Campari 25.00% *(SD)* | £6.50
Martini Extra Dry 15.00% *(SD)* | £6.50
Martini Bianco 15.00% *(SD)* | £6.50

LIQUEURS

Bailey's 17.00% *(D)* | **£9.50** *50ml*
Tia Maria 20.00% | **£6.50** *25ml* | **£9.50** *50ml*
Aber Falls Cream 15.00% *(D)* | **£6.50** *25ml* | **£9.50** *50ml*
Chambord Black Raspberry 16.50% | **£6.50** *25ml* | **£9.50** *50ml*
Disaronno Originale 28.00% | **£6.50** *25ml* | **£9.50** *50ml*
Aperol 11.00% *(SD)* | **£9.50** *50ml*
Cointreau 40.00% | **£6.50** *25ml* | **£9.50** *50ml*
Malibu 21.00% *(SD)* | **£6.50** *25ml* | **£9.50** *50ml*
Limoncello 30.00% | **£6.50** *25ml* | **£9.50** *50ml*
Jägermeister 35.00% | **£6.50** *25ml* | **£9.50** *50ml*
Archers 18.00% | **£6.50** *25ml* | **£9.50** *50ml*
Southern Comfort 35.00% *(W)* | **£6.50** *25ml* | **£9.50** *50ml*
Barti Cream 15.00% *(V)* | **£9.50** *50ml*
Tequila Rose 15.00% *(D)* | **£6.50** *25ml* | **£9.50** *50ml*
Grand Marnier 40.00% | **£6.50** *25ml* | **£9.50** *50ml*
Sambuca 38.00% | **£6.50** *25ml* | **£9.50** *50ml*

BOTTLED BEER & CIDER

	330ml	500ml
Heineken 5.00% *(B)*	**£6.50**	
Sol 3.40% *(B)*	**£6.50**	
Wrexham Lager 4.00% *(B)*	**£6.50**	
Birra Moretti 4.60% *(B)*	**£6.50**	
Bulmers Original 4.50% *(SD)*		**£7.50**
Bulmers Crushed Red Berries & Lime 4.00% *(SD)*		**£7.50**
Orchard Gold Cider 4.90% *(SD)*		**£7.50**
Reverend James Original Ale 4.50% *(B,W)*		**£7.50**

LOW & NO DRINKS

	330ml	500ml	538ml
Heineken 0.00% *(B)*	**£5.00**		
Old Mout Berries & Cherries 0.00% *(SD)*		**£5.50**	
Guinness Zero 0.00% *(B)*			**£5.50**

DRAUGHT SOFT DRINKS

	Half	Pint
Pepsi | Pepsi Max	**£3.50**	**£5.25**
R Whites Lemonade *(SD)*	**£3.50**	**£5.25**

BOTTLED DRINKS & MIXERS

	200ml
London Essence Lemonade *(SD)*	**£3.00**
London Essence Ginger Beer	**£3.00**
Britvic Tonic	**£3.00**
Britvic Slimline Tonic	**£3.00**
Britvic Tomato Juice *(B,C)*	**£3.25**
London Essence Indian Tonic	**£3.25**
London Essence Blood Orange & Elderflower Tonic	**£3.25**
London Essence Ginger Ale	**£3.25**

	275ml
Appletiser	**£4.25**
J2O Apple & Mango *(SD)*	**£4.50**
J2O Orange & Passion Fruit *(SD)*	**£4.50**

FRUIT JUICES

	Half	Pint
Apple | Cranberry | Orange | Pineapple	**£3.50**	**£5.25**

MINERAL WATER

	330ml	750ml
Welsh Still Water | Welsh Sparkling Water	**£3.50**	**£5.50**

If your preferred drink is not available on this list, please ask our Room Service team.

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*

Alcohol is for over 18s only, proof of ID may be requested. All our spirits & liqueurs are served in multiples of 25ml, unless otherwise stated. All our wines by the glass are served in multiples of 125ml, 175ml & 250ml. All our draught beer & cider is sold in measures of pints and half pints. Alcoholic volumes were correct at time of printing, but may vary due to changes in vintage, please ask a member of our team to check the bottle for exact ABV%.