

FINE DINING, WELL-BEING, TENNIS, SHOOTING, FOURTEEN HUNDRED ACRES
OF BREATHING SPACE AND VENUE FOR THE 2010 RYDER CUP.



CELTIC MANOR
RESORT

THE CELTIC MANOR RESORT
PRIVATE DINING PROPOSAL
A TAILORED PROPOSAL FOR

Sample Dinner Menu



celtic-manor.com



CELTIC MANOR
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PRIVATE DINING MENU

STARTERS

- Roast Vine Tomato Soup with Pesto
- Ham Hock Terrine with Roquette and Sauce Gribiche
- Chicken Liver Parfait with Fig Chutney and Toasted Brioche
- Celtic Cured Gravdax with Sweet Dill Dressing
- Seared Tuna with French Bean Salad and Nouvelle Dressing

VEGETARIAN STARTERS

- Pant-Ys –Gawn Tartlet, Red Onion Marmalade and a Chicory Salad (V)
- Butternut Squash and Amoretti Soup with Spiced Almonds (V)
- Pear, Walnut and Perl Las Salad with Walnut Oil Dressing (V)

MAIN COURSES

- Breast of Corn Fed Chicken, Fondant Potato, Wild Mushrooms and Madeira Jus
- Rosemary Roast Rump of Welsh Lamb with Grilled Polenta, Peperonata and Salsa Verde
- Milk Braised Loin of Pork, Gratin Potatoes, Creamed Savoy Cabbage, Pancetta and Soubise Sauce
- Medallions of Beef, Baby Vegetables, 'Royal Potatoes' and Red Wine Shallots (£5.00 supplement per person)
- Roast Fillet of Salmon, Crushed Potatoes, Asparagus and Beurre Rouge
- Pan Seared Bream, Caramelised Fennel, Parisian Potatoes and Vanilla Vinaigrette

VEGETARIAN MAIN COURSES

- Sweet Potato and Aubergine Tagine with Couscous and Flat Bread (V)
- Wild Mushroom Risotto with Mascarpone, Parmesan and Basil Oil (V)
- Potato Gnocchi, Tempura Roquette and Gorgonzola Sauce (V)

DESSERTS

- Pistachio Crème Brulée with Sable Biscuit
- 'Chocolate Nemesis' with Crème fraîche
- Pear and Frangipane Tart with Poire William Anglaise
- Sticky Toffee and Apple Pudding with Cornish Clotted Cream
- Lemon Tart with Raspberry Sorbet
- Raspberry Pavlova with Chantilly Cream
- Platter of Welsh Cheese and Biscuits
(£5 Supplement per person)

£38.30 PER PERSON EXCLUDING VAT

PLEASE CREATE A SET MENU FOR YOUR PARTY BY SELECTING ONE STARTER, ONE MAIN COURSE AND ONE DESSERT OPTION FROM THE ABOVE. THIS MENU MUST BE CHOSEN ON BEHALF OF ALL MEMBERS OF YOUR PARTY AS WE ARE UNABLE TO ACCOMMODATE INDIVIDUAL MENU SELECTIONS FOR EACH GUEST.

This menu is available to parties up to 50 persons.

Our team of chefs will adapt this menu to suit any dietary requirements and food intolerances.

All special dietary requirements should be notified to the Resort at least seven days prior to the Event. No charge in addition to the cost of the original meals selection will be incurred for these meals provided they do not exceed the cost of the meals originally selected. When notification is given less than seven days but at least one day prior to the Event, an additional charge equal to sixty per cent (60%) of the menu price of the original selection or new meal requirement (whichever is higher) will be levied.

In the event of extra vegetarian or special dietary meals being requested on the day of the Event, such meals as provided will be charged in full in addition to the meals originally selected.

(V) Suitable for vegetarians (G) Gluten free