



## *A Christmas Message*

At this festive time, we would like to thank you for your loyal custom throughout the year.

We would love to host your Christmas Party or Festive Meal with friends, family or work colleagues. Our Christmas Fayre menu starts November 23rd until December 30th.

Why not join us for our extravagant New Year's Eve Dinner to see in 2019.

Together, we look forward to making this the best Christmas ever!

A very Merry Christmas to you, and a Happy New Year!

Best wishes from us all at

*The Celtic Arms*

## *Booking Information*

### **Christmas Fayre**

Available Monday to Sunday, all day, from 23rd Nov until 30th Dec.

Pre-order of menu choices are required for tables of six or more.

Pre-orders are required one month before date of booking.

A £10 non-refundable deposit per person is required upon booking & full payment is required one month before.

### **Christmas Day**

Unfortunately we are closed for Christmas Day (we thought the team deserved a rest.) However, from 2019 we will be open for Christmas Day!

### **New Year's Eve Dinner**

We will have live entertainment from D-Sax saxophonist, traditional piper and fireworks at midnight!

Pre-order of menu choices are required. A £25 non-refundable deposit per person is required upon booking & full payment is required one month before.

Bookings from 7pm.

### **Christmast Party Nights**

Join us in The Prince of Wales Suite to enjoy a delicious 3 course menu and a DJ playing until midnight every Friday and Saturday. A DJ can be organised Monday-Thursday at extra cost. Our party nights are perfect for a night out with work colleagues or friends.

***If you are interested in making a booking, please either speak member of staff, phone us on 01352 840423 or email us at [management@thecelticarms.co.uk](mailto:management@thecelticarms.co.uk)***

#### **Allergens**

We are allergen aware. All our dishes are made in house so if you have any allergies or intolerances please inform a member of staff so we can offer you alternatives, as most of the dishes are made to order.



# Christmas Fayre / Party Night Order Form

Contact Name: .....

Contact Phone: ..... Adults: ..... Children: .....

Preferred Time: ..... Date: .....

Type of Booking\*: Christmas Fayre | Party Night in The Prince of Wales Suite

(\*please circle one booking type)

Guest Name	Soup	Terrine	Pate	Cakes (v)	Roast Turkey	Belly Pork	Duck Leg	Salmon	Wellington (v)	Xmas Pudding	Trifle	Brulee	Tart

# Christmas Fayre at The Celtic Arms Restaurant

**Lunch Monday to Sunday - 2 courses £19.95, 3 courses £21.95**

**Dinner Monday to Sunday - 2 courses £22.95, 3 courses £26.95**

**Sweet Potato & Roasted Red Pepper Soup** (v) with white & brown bloomer bread

**Smoked Salmon & Prawn Terrine** with celeriac & dill rémoulade

**Chicken Liver Pate** with toasted focaccia and cranberry & orange chutney

**Wild Mushroom & Spinach Cakes** (v) with spiced apricot chutney



**Roast Breast of Turkey**

with new potatoes, roast potatoes, sage and cranberry stuffing & gravy

**Slow Cooked Pork Belly**

with black pudding mash potatoes, chestnut mushrooms & bacon jus

**Roasted Duck Leg**

with Dauphinoise potatoes, braised red cabbage and port & orange sauce

**Fillet of Salmon with Crab & Herb Crust**

with new potatoes & tomato beurre blanc

**Butternut Squash, Goats Cheese & Pine Nut Wellington** (v)

with watercress cream & tomato coulis

All served with fresh seasonal vegetables



**Christmas Plum Pudding** with a rich brandy sauce

**Black Forest Trifle** topped with chocolate & Grand Marnier mousse

**Baileys & White Chocolate Crème Brûlée** with vanilla shortbread

**Classic French Orange Tart** with clotted cream

Pre Order Forms are required for parties of 6 or more.  
£10 non refundable deposit is required at the time of booking.

# Christmas Party Nights at The Prince of Wales Suite

Friday and Saturday - 3 courses £28.95 (includes DJ to midnight)

Monday - Thursday - 3 courses £26.95 (DJ available at extra cost)

**Sweet Potato & Roasted Red Pepper Soup** (v) with white & brown bloomer bread

**Smoked Salmon & Prawn Terrine** with celeriac & dill rémoulade

**Chicken Liver Pate** with toasted focaccia and cranberry & orange chutney

**Wild Mushroom & Spinach Cakes** (v) with spiced apricot chutney



## Breast of Turkey

with new potatoes, roast potatoes, sage and cranberry stuffing & gravy

## Slow Cooked Pork Belly

with black pudding mash potatoes, chestnut mushrooms & bacon jus

## Roasted Duck Leg

with Dauphinoise potatoes, braised red cabbage and port & orange sauce

## Fillet of Salmon with Crab & Herb Crust

with new potatoes & tomato beurre blanc

## Butternut Squash, Goats Cheese & Pine Nut Wellington

 (v)

with watercress cream & tomato coulis

*All served with fresh seasonal vegetables*



**Christmas Plum Pudding** with a rich brandy sauce

**Black Forest Trifle** topped with chocolate & Grand Marnier mousse

**Baileys & White Chocolate Crème Brûlée** with vanilla shortbread

**Classic French Orange Tart** with clotted cream

# New Year's Eve Dinner at The Celtic Arms Restaurant

## Smoked Salmon & King Prawns

grapefruit, baby radish, watercress & ponzu dressing

## Duck Stack

shiitake mushrooms, pak choi, wonton skin & hoisin sauce

## Hazelnut & Goat's Cheese Croquettes

 (v)

whipped blue cheese, sesame brie wedge, pear puree & caramelised baby onions

## Seared Scallops

curried cauliflower puree, chorizo & sweet potato bhaji



## Prosecco Bellini Sorbet



## Grilled Seabass

smoked pancetta, asparagus, Brabant potatoes & cockle butter

## Sirloin Steak with King Prawns

grilled beef tomato, garlic mushroom, chunky chips

## Chicken Supreme

stuffed with wild mushroom, sun blushed tomatoes & sage wrapped in parma ham, fondant potato & fine green beans

## Duck Leg & Breast

with passionfruit and Cointreau sauce, dauphinoise potatoes & fine green beans

## Chickpea & Moroccan Vegetable Filo Parcel

 (v)

new potatoes with roast plum tomato & apricot chutney



**Baked Ginger Parkin** rhubarb ripple ice cream & hot spiced syrup

## Champagne, Raspberry & Chocolate Posset

**Dark Chocolate & Kirsch Torte** with toasted almonds & cherry syrup

**Lancashire Cheese** poached pears & port, toasted pecans & oat biscuits

**£54.95 per person**