



December A La Carte Menu

Nibbles & Breads

Trio of Bread with butter or balsamic & olive oil (v) **£2.95**

Garlic Bread (v) **£3.25**

Garlic Bread with cheese (v) **£3.95**

Marinated Olives, sun blushed tomatoes & roasted red peppers (v) **£3.25**

Pot of Hummus, carrot & cucumber batons (v) **£3.50**

Pigs in Blankets in a honey mustard dressing **£3.95**

Side Orders

All £2.95*

Beer Battered Onion Rings

Chunky Chips/Shoe String Fries

Panache of Seasonal Vegetables

Mixed House Salad

Cauliflower Gratin

*Sweet Potato Fries **£3.95**

Pub Classics

Turkey, Ham & Leek Pie with triple cooked chips, seasonal sprouts & bacon **£12.95**

Chickpea, Mushroom & Caramelized Cranberry Burger, slice of Brie, triple cooked chips, lettuce, tomato, served in a brioche bun (v) **£11.95**

Pulled Beef Lasagne in a plum tomato sauce, mozzarella, pesto, garlic bread & salad **£13.45**

Beer Battered Fleetwood Haddock, triple cooked chips, mushy peas & a wedge of lemon **£12.95**

Slow Cooked Pork Belly, Home Farm black pudding, mashed potato, green beans, chestnut mushroom & bacon jus **£13.95**

Roasted Duck Leg with dauphinoise potatoes, braised red cabbage, port & orange sauce **£12.95**

The Celtic's Steak Beef Burger, two 4oz steak burgers in a brioche bun, topped with cheddar, bacon, fried onions, lettuce & tomato **£13.50**

Mild Spiced Chicken Tikka Massala served with wild rice & sticky coconut naan bread **£12.95**

Roast Breast of Turkey with new potatoes, roast potatoes, seasonal sprouts, sage & cranberry stuffing, traditional gravy **£13.95**

Braised Lamb Shank served with creamy mash, sticky red cabbage, redcurrant jus **£16.95**

Whole Tail Scampi with triple cooked chips, garden peas, homemade tartare sauce & a wedge of lemon **£11.95**

Butternut Squash, Goat's Cheese & Pine Nut Wellington with new potatoes, greens, watercress cream & tomato coulis (v) **£11.95**

Fish Specials

Trio of Fish with Salmon, Sea Bass & Cod with dauphinoise potatoes, green beans, white wine & tarragon cream **£18.95**

Grilled Fillets of Sea Bass with a mussel & crayfish linguini served with a light tomato raghu **£16.95**

The Celtic's Classic Fish Pie topped with mashed potato & king prawns, served with a garnish salad **£14.95**

Baked Fillet of Salmon, crab & herb crust, new potatoes, green beans & tomato beurre blanc **£15.95**

Cajun Spiced Swordfish with southern fried king prawns, jambalaya rice & a spicy tomato creole sauce **£17.95**

Starters

Soup of the Day with chargrilled bloomer bread & butter (v) **£5.00**

Chicken Liver Pate with toasted focaccia & a cranberry & orange chutney **£5.95**

Pan Fried Wild Mushroom & Spinach Cakes with spiced apricot chutney (v) **£5.95**

Smoked Salmon & Prawn Terrine with celeriac & dill remolade & served with a crusty bloomer **£6.95**

Pan Fried King Prawns & Monkfish served with a sweet chilli jam sauce & a crusty bloomer **£7.95**

Red Lentil Kofta with tahini & a homemade buckwheat bread (vegan) **£5.95**

Deep Fried Deviled Whitebait served with a homemade tartare sauce & a garnish salad **£5.50**

Chicken & Chorizo Meatballs with fresh linguini & spiced Moroccan sauce **£7.25**

Baked Camembert with rosemary & garlic with toasted focaccia, celery & a red onion marmalade (v) **£5.95**

White Crab & Spring Onion Cakes served with a classic homemade tartare sauce **£6.95**

From The Grill

8oz Sirloin Steak **£19.95**

8oz Rump Steak **£16.95**

8oz Fillet Steak **£25.95**

All our steaks are 28 day hung by the Village butchers, and all served with triple cooked chips, grilled tomato & flat mushroom, battered onion rings, watercress & peppercorn sauce.

Mixed Grill with sirloin steak, gammon, pork loin, free range pork & leek sausage, Ploughman's sausage, Home Farm black pudding **£21.95**

Grilled 10oz Gammon Steak served with triple cooked chips, two fried eggs, chargrilled pineapple & buttered garden peas (gf) **£12.95**

7oz Chargrilled Swordfish Steak, triple cooked chips, grilled tomato, flat mushroom, garlic & parsley butter **£16.95**

Desserts £5.50*

Christmas Plum Pudding with a rich brandy sauce

Sticky Toffee Pudding with toffee sauce & vanilla pod ice cream

Bailey's & White Chocolate Crème Brûlée with vanilla shortbread

Black Forest Trifle topped with chocolate & Grand Marnier mousse

Classic French Orange Tart with clotted cream

Raspberry, White Chocolate & Oreo Cheesecake

Mixed Ice Creams: Toffee, Vanilla, Strawberry, Chocolate, Honeycombe, Mint Chocolate

***Festive Cheese & Biscuits,** crackers, apple, celery & grapes **£7.95**

*A Very Merry
Christmas from us
all at the
The Celtic Arms*

Sandwiches - All £7.95

Turkey & Cranberry Focaccia with pigs in blankets & stuffing

Pesto Chicken with tomato, cucumber & lettuce wrap

Steak, Onion & Mushrooms in a port & blue cheese sauce on toasted ciabatta

Halloumi & Hummus Wrap with roasted red peppers (v)

Open Prawn Sandwich on brown bloomer bread with Marie Rose sauce

Crispy Sweet Chilli Beef Wrap, Thai style salad, lime juice & coriander

All served with a side salad & skinny fries

Soup & Sandwich Combo, choose any sandwich & add
a bowl of soup **£9.95**

Snacks - All £7.95

Smaller Haddock & Chips with chunky chips & mushy peas

5oz Gammon

with chunky chips, fresh pineapple, fried egg & garden peas (gf)

Cajun Chicken Burger

in a brioche bun with lime mayonnaise & skinny fries

Sandwiches & Snacks served 12-4pm Monday to Saturday.

Christmas Fayre

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 with white & brown bloomer bread (v)

Smoked Salmon & Prawn Terrine with celeriac & dill rémoulade

Chicken Liver Pate with toasted focaccia and cranberry & orange chutney

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



Roast Breast of Turkey

with new potatoes, roast potatoes, seasonal sprouts, 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 & port & orange sauce

Fillet of Salmon with Crab & Herb Crust

with new potatoes & tomato beurre blanc

Butternut Squash, Goat's 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

January Midweek Treat!

Checkout our new All Day offer for the New Year

£13.95 for 2 courses | £16.95 for 3 courses

Available 12-9pm Monday - Thursday & 12-4pm Friday & Saturdays