

New Year's Eve Dinner Order Form at The Prince of Wales Suite

Contact Name:

Contact Phone: Adults:

Preferred Time:

Guest Name	Soup	Cocktail	Skewers	Bouillabaisse	Beef	Risotto (V)	Torte	Sticky Toffee	Cheese



The Celtic Arms

NORTHOP COUNTRY PARK

Christmas 2019



Booking Information

Christmas Fayre

Available Monday to Saturday, all day, from 21st November until 30th December.

Pre-order of menu choices is required for tables of 8 or more.

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

A £10 non-refundable deposit per person is required upon booking for tables of 8 or more & full payment is required one month before.

Christmas Day

This is the first year we are open on Christmas Day! Don't forget to book early!

Please note we close the doors at 5pm on Christmas Day.

New Year's Eve Dinner at The Prince of Wales Suite

We will have live entertainment from a traditional piper, DJ and fireworks at midnight!

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

Bookings from 7pm plus DJ playing until 1am.

New Year's Eve Dinner at The Celtic Arms Restaurant

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

Pre-order of menu choices is required. A £25 non-refundable deposit per person is required upon booking & full payment is required one month before. Bookings from 7pm.

We will be serving our Christmas ALC menu plus New Year's Eve Specials.

Please note we are closed New Year's Day.

Christmas 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. A £10pp deposit is required at the time of booking and pre-order forms required one month before.

If you are interested in making a booking, please either speak to a member of staff, phone us on 01352 840423 or email us at 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 at The Celtic Arms Restaurant

Lunch Monday to Saturday: 2 courses **£19.95** | 3 courses **£22.95**

Dinner Monday to Saturday: 2 courses **£22.95** | 3 courses **£26.95**

Roasted Plum Tomato Soup (v)

served with basil crème fraiche & buttered bloomer bread

Port & Chicken Liver Paté

served with toasted focaccia & an apple & cranberry chutney

Prawn & Crayfish Cocktail with celeriac, apple & buttered brown bloomer

Creamy Garlic Mushrooms (v)

on toasted rye bread topped with a blue cheese crumb & truffle oil

Duck Stack with crisp wonton sheets, sesame seeds & quince jelly



Traditional Roast Turkey served with all the trimmings

Blue Cheese, Cranberry & Wild Mushroom Wellington (v)

with new potatoes, green beans & a watercress cream sauce

10 Hour Braised Shin of Beef

served with celeriac mash, maple jus & sticky red cabbage

Grilled Plaice Fillet

topped with gremolata crust, parsley & lemon crushed potatoes served with a caper butter sauce

Oven Roasted Chicken Breast

with buttered new potatoes, creamy garlic & wild mushroom sauce & fine green beans



Classic Christmas Pudding served with brandy sauce

Black Forest Roulade with boozy cherries & Chantilly cream

Sticky Toffee Pudding served with vanilla ice cream

Caramelised Apple & Gingersnap Cheesecake with lime coulis

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	Cocktail	Paté	Mushrooms (v)	Duck Stack	Roast Turkey	Wellington (v)	Beef	Plaice	Chicken	Xmas Pudding	Roulade	Sticky Toffee	Cheesecake

Christmas Party Nights at The Prince of Wales Suite

Friday & Saturday: 3 courses **£29.95** (includes DJ to midnight)
 Monday - Thursday: 3 courses **£26.95** (DJ available at extra cost)

Roasted Plum Tomato Soup (v)

served with basil crème fraiche & buttered bloomer bread

Port & Chicken Liver Paté

served with toasted focaccia & an apple & cranberry chutney

Prawn & Crayfish Cocktail with celeriac, apple & buttered brown bloomer

Creamy Garlic Mushrooms (v)

on toasted rye bread topped with a blue cheese crumb & truffle oil

Duck Stack with crisp wonton sheets, sesame seeds & quince jelly



Traditional Roast Turkey served with all the trimmings

Blue Cheese, Cranberry & Wild Mushroom Wellington (v)

with new potatoes, green beans & a watercress cream sauce

10 Hour Braised Shin of Beef

served with celeriac mash, maple jus & sticky red cabbage

Pan Fried Plaice Fillet

topped with gremolata crust, parsley & lemon crushed potatoes served with a caper butter sauce

Oven Roasted Chicken Breast

with buttered new potatoes, creamy garlic & wild mushroom sauce & fine green beans



Classic Christmas Pudding served with brandy sauce

Black Forest Roulade with boozy cherries & Chantilly cream

Sticky Toffee Pudding served with vanilla ice cream

Caramelised Apple & Gingersnap Cheesecake with lime coulis

Pre Order Forms are required for parties of 8 or more.

£10 non refundable deposit is required at the time of booking & pre-order forms one month before.

Christmas Day

This is a 5 course menu. Choose from the starters, mains & desserts

Bucks Fizz on arrival



Baked Rosemary & Garlic Camembert (v)
hazelnut crumb, toasted focaccia & fig jam

Curried Parsnip & Apple Soup (v)
topped with vegetable crisps served with pumpkin bread

Festive Trio Starter

port & chicken liver parfait, venison & chilli paté served with apple
& cranberry chutney & malted brown bread



Grilled Red Mullet

saffron infused Parmentier potatoes, wilted spinach & a
champagne Thermidor sauce



Traditional Roast Turkey with all the trimmings

Roast Sirloin of Beef (pink or cooked through) with all the trimmings

Roast Rack of Lamb (pink or cooked through)
pistachio & mint crust served with celeriac & blue cheese gratin

Pan Fried Monkfish Fillet

wrapped in Parma ham, baby scallop & white crab risotto
& a tomato and sorrel oil

Wild Mushroom, Chestnut & Cranberry Wellington (v)
served with a truffle & spinach cream



Mulled Fruit Roly Poly & vanilla custard

Raspberry & Champagne Trifle

Classic Christmas Pudding served with brandy sauce



Cheese & Biscuits Platter with apple, crackers, fruit loaf & chutney

£79.95 per person

£39.95 children 12 and under

New Year's Eve in The Prince of Wales Suite

Canapés on arrival



Leek & Saffron Soup
served with hot smoked mackerel dumplings*

**vegetarian option available*

Lobster & Crayfish Cocktail

served with a spicy tomato dressing & vodka jelly

Chicken & Chorizo Skewers

served with a spicy tomato & corn salsa



Classic Fish Bouillabaisse

served with monkfish, salmon & langoustines finished with rouille

Duo of Beef

braised shin in Guinness & roast short rib served with celeriac &
smoked pancetta mash & chestnut mushroom jus

Roasted Butternut Squash & Spinach Risotto (v)

served with a toasted almond & sage butter



Millionaire Chocolate Torte with caramel & shortbread

Ginger Sticky Toffee Pudding

Cheese & Biscuits with crackers, fruit loaf & chutney



Glass of Prosecco at midnight

£64.95 per person