

Christmas Day Order Form

Contact Name:

Contact Phone: Adults:

Time:

Please send order forms to info@thecelticarms.co.uk

Guest Name	Soup	Meat Trio	Smoked Salmon	Camembert (V)	Turkey	Beef	Monkfish	Nut Roast (V)	Cheesecake	Pannetone Pud	Xmas Pudding	Cheese

The Celtic Arms

Christmas 2020



Pre Order Forms are required. £25 non refundable deposit is required at the time of booking.

To book call 01352 840423 or email us at: info@thecelticarms.co.uk

Booking Information

Christmas Fayre

Christmas Fayre menu is available Monday to Saturday, all day, from 23rd of 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

After last year's success, we have decided to open. We would advise booking early to avoid disappointment! Please note we close the doors at 5pm on Christmas Day.

Christmas Eve & Boxing Day

A £10pp deposit per person is required for tables of any size.

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

We will have live entertainment, 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. Arrival is 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 & fireworks at midnight! A £25 non-refundable deposit per person is required upon booking. Bookings from 7pm. We will be serving our Christmas A La Carte menu plus New Year's Eve Specials. *Please note we are closed New Year's Day.*

Christmas Party Nights

Our party nights are perfect for a night out with work colleagues or friends so join us in The Prince of Wales Suite for a delicious 3 course menu & a DJ playing until midnight every Friday & Saturday. A £10pp deposit is required at the time of booking & pre-order forms required one month before. A DJ can be organised Monday-Thursday at extra cost.

To book, please either speak to a member of staff, phone us on 01352 840423 or email us at : info@thecelticarms.co.uk

Allergens

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 Carrot & Parsnip Soup (v)

with buttered bloomer & vegetable crisps

Smoked Pancetta, Chicken Liver & Port Paté

with toasted focaccia & an apple & cranberry chutney

Warm Duck Salad

with watercress, toasted hazelnuts, baby radish, dried cranberries & a citrus dressing

Prawn & Smoked Salmon Cocktail

with a Marie Rose dressing & buttered brown bloomer

Welsh Cheddar Bubble & Squeak Fritters (v)

served with a Cumberland sauce

Traditional Roast Turkey

with cranberry & sage stuffing, pigs in blankets, roast potatoes & seasonal vegetables

Seared Salmon Fillet

topped with a tomato & basil crumb served with a butternut squash & spinach risotto

Braised Pork Belly

on a black pudding & grain mustard mash, served with fine green beans & a sage and quince jus

Wild Mushroom, Spinach, Apricot & Cashel Blue Wellington (v)

with buttered new potatoes & a light tomato sauce

Pan Roasted Maple & Thyme Chicken Breast

with a smoked bacon & leek hash, fine green beans & a light jus

Classic Christmas Pudding served with brandy sauce

Stem Ginger Sticky Toffee Pudding with toffee sauce & vanilla ice cream

After Eight & Raspberry Mess with meringue & peppermint cream

Orange Sorbet with brandy snap basket mint syrup & fresh berries

Classic Sherry Trifle

Christmas Fayre Order Form

Contact Name:

Contact Phone: Adults: Children:

Time: Date:

Please send order forms to: info@thecelticarms.co.uk

Guest Name	Soup	Pate	Duck	Cocktail	Fritters	Roast Turkey	Salmon Fillet	Pork Belly	Wellington (v)	Chicken	Xmas Pudding	Sticky Toffee	After 8 Mess	Sorbet	Trifle

Christmas Parties at The Prince of Wales Suite

Friday & Saturday: 3 courses **£29.95** (includes DJ to midnight)
Monday - Thursday: 3 courses **£24.95** (DJ available at extra cost)

Roasted Carrot & Parsnip Soup (v)

with buttered bloomer & vegetable crisps

Smoked Pancetta, Chicken Liver & Port Paté

with toasted focaccia & an apple & cranberry chutney

Prawn & Smoked Salmon Cocktail

with a Marie Rose dressing & buttered brown bloomer

Welsh Cheddar Bubble & Squeak Fritters (v)

served with a Cumberland sauce



Traditional Roast Turkey

with cranberry & sage stuffing, pigs in blankets, roast potatoes & seasonal vegetables

Seared Salmon Fillet

topped with a tomato & basil crumb served with a butternut squash & spinach risotto

Braised Pork Belly

on a black pudding & grain mustard mash, served with fine green beans & a sage & quince jus

Wild Mushroom, Spinach, Apricot & Cashel Blue Wellington (v)

with buttered new potatoes & a light tomato sauce



Classic Christmas Pudding served with brandy sauce

Stem Ginger Sticky Toffee Pudding with toffee sauce & vanilla ice cream

Classic Sherry Trifle

Please contact Jane Andrews for payment & food pre orders

jane.andrews@theprinceofwalessuite.co.uk

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
*Please note that you can have a Roast Turkey & Beef as a mixed roast

Bucks Fizz on arrival

Starters (please choose one)

Cashel Blue & Cauliflower Soup (v) with crispy lardons & truffle oil

A Festive Meat Trio

game terrine, chicken liver paté & smoked duck with toasted focaccia & slow gin and pear chutney

Smoked Salmon

with parsnip rosti, dill crème fraîche, crab & celeriac remoulade & quail's egg with buttered bloomer

Baked Camembert (v) with cranberries & pistachios, toasted focaccia & celery

Intermediate course

Seared Seabass with spiced carrot purée & a citrus salsa verde

Mains (please choose one)

Traditional Roast Turkey*

with cranberry & sage stuffing, pigs in blankets, roast potatoes & seasonal vegetables

Roast Sirloin of Beef*

with roast potatoes, Yorkshire pudding & seasonal vegetables

Monkfish en Croute

with Parma ham, baby prawns & dill wrapped in golden baked puff pastry served with a lobster bisque

Butternut Squash, Chestnut Mushroom & Apricot Nut Roast (v)

with roast potatoes & seasonal vegetables

Desserts (please choose one)

White Chocolate & Raspberry Cheesecake

Panettone Bread & Butter Pudding with white chocolate & whisky custard

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

Red Pepper & Tomato Soup (v)
with watercress pesto

Salt & Pepper Chicken Skewers
with Asian slaw & keycap mantis

Baked Croton Goat's Cheese (v)
with spiced poached pear & a sticky honey & ginger dressing

Smoked Haddock, Crab & Gruyère Fishcakes
with a smoky bacon salsa

Chicken Stuffed with Haggis

with a pancetta crumb, roasted swede & potato dauphinoise & a rich jus

Butternut Squash, Spinach & Roasted Tomato Lasagne (v)
with garlic bread & a herb salad

Braised Shin of Beef

cooked in Guinness, with baby onions & fresh thyme with creamed potato & piccolo parsnips

Seared Salmon

on a charred baby leek & crayfish risotto with a Champagne Thermidor sauce

Classic Sticky Toffee Pudding with toffee sauce & vanilla ice cream

Raspberry Tiramisu Cheesecake

Cheese & Biscuits with apple & cranberry chutney, celery, grapes & malted loaf

Glass of Prosecco at midnight

£64.95 per person

Please contact Jane Andrews for payment & food pre orders
jane.andrews@theprinceofwalesuite.co.uk