

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