

Christmas Fayre at The Celtic Arms Restaurant

Lunch Monday to Saturday (12pm-4.30): 2 courses **£20.95** | 3 courses **£23.95**

Dinner Monday to Saturday (4.30-9pm): 2 courses **£23.95** | 3 courses **£27.95**

Roasted Carrot & Parsnip Soup (v)

with buttered bloomer & vegetable crisps

Smoked Pancetta & Chicken Liver Paté

with toasted focaccia, celery & a port, apple & cranberry chutney

Shredded Warm Duck Stack

with crispy wontons, spring onion & a hoisin & quince dressing

Classic Prawn Cocktail

with a Marie Rose dressing & buttered brown bloomer

Feta & Cranberry Polenta Cake (v)

served with a smoked red pepper coulis



Traditional Roast Turkey

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

Seared Salmon Fillet

with butternut squash & sun blushed tomato risotto dressed with a lemon caper oil

Braised Pork Belly

with fondant potato, celeriac purée, fine green beans & cider apple jus

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

with roast potatoes, seasonal vegetables & vegetable gravy

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

Steamed Ginger & Treacle Cake with butterscotch sauce & vanilla ice cream

After Eight & Raspberry Mess with meringue, whipped cream & mint chocolate shards

Blood Orange Sorbet with brandy snap basket, mint syrup & fresh berries