

*The Celtic Arms*  
*Christmas 2021*



To book call 01352 840423 or email us at: [info@thecelticarms.co.uk](mailto:info@thecelticarms.co.uk)

# Booking Information

## Christmas Fayre

The Christmas Fayre menu is available Monday to Saturday, all day from the 29th November until the 24th December.

A non-refundable deposit of £10 per person is required for bookings of 10 or more.

This payment is required at the time of booking.

Pre-orders of menu choice for tables of 10 or more.

Pre-orders of menu choice must be sent via email to: [info@thecelticarms.co.uk](mailto:info@thecelticarms.co.uk) at least 2 weeks prior to the date of booking.

## Christmas Day

We are so glad to be able to be back open again for Christmas Day!

A non-refundable deposit of £25 per person is required for all bookings. Full payment & a pre-order is required by the 30th of November. Pre-orders must be sent via email to: [info@thecelticarms.co.uk](mailto:info@thecelticarms.co.uk).

*Please note will be closing the doors at 4:30pm on Christmas Day.*

## Christmas Eve & Boxing Day

The Christmas Fayre & A La Carte Menu is available on Christmas Eve.

The A La Carte menu & Set Sunday Lunch menu will be available on Boxing Day, we are serving food until 8pm.

A non-refundable deposit of £10 per person is required for all bookings.

Pre-orders of menu choice for tables of 10 or more.

Pre-orders of menu choice must be sent via email to [info@thecelticarms.co.uk](mailto:info@thecelticarms.co.uk) at least 2 weeks prior to the date of booking.

## New Year's Eve Dinner at The Celtic Arms Restaurant

Booking will be taken from 7.30pm onwards & the table is yours for the evening.

A non-refundable deposit of £25 per person is required upon booking to secure your booking. We will be serving our A La Carte Menu & New Year's Eve Specials.

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

# Christmas Fayre Order Form

Contact Name: .....

Contact Phone: ..... Adults: ..... Children: .....

Time: ..... Date: .....

*Please send order forms to: [info@thecelticarms.co.uk](mailto:info@thecelticarms.co.uk)*

Guest Name	Soup (v)	Pate	Duck Stack*	Cocktail	Polenta Cake* (v)	Roast Turkey	Salmon Fillet	Pork Belly*	Wellington (v)	Chicken*	Xmas Pudding	Ginger Cake	After 8 Mess*	Sorbet

**\*dishes not available for Christmas Parties at The Prince of Wales Suite.**

Pre Order Forms are required for Christmas Parties & parties of 10 or more for Christmas Fayre menu in restaurant.  
£10 non refundable deposit is required at the time of booking & pre-order forms one month before.

# *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 Paté**  
with toasted focaccia, celery & a port, apple & cranberry chutney

**Classic Prawn Cocktail**  
with a Marie Rose dressing & buttered brown bloomer

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**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

**Wild Mushroom, Spinach, Apricot & Cashel Blue Wellington** (v)  
with roast potatoes, seasonal vegetables & vegetable gravy

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**Classic Christmas Pudding** served with brandy sauce  
**Steamed Ginger & Treacle Cake** with butterscotch sauce & vanilla ice cream  
**Blood Orange Sorbet** with brandy snap basket, mint syrup & fresh berries

Please contact Jane Andrews for payment & food pre-orders  
[jane.andrews@theprinceofwalessuite.co.uk](mailto:jane.andrews@theprinceofwalessuite.co.uk)



# Christmas Day

*This is a 4 course menu. Choose from the starters, intermediates, mains & desserts*

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

## **Starters** (please choose one)

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

## **A Festive Meat Duo**

game terrine, chicken liver paté with toasted focaccia & a slow gin  
& pear chutney

## **Smoked Salmon**

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

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

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## **Intermediate course** (please choose one)

**Seared Seabass** with spiced carrot purée & a citrus salsa verde

## **Blood Orange Sorbet**

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## **Mains** (please choose one)

### **Traditional Roast Turkey\***

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

### **Roast Sirloin of Beef\*** (pink or cooked through)

with roast potatoes, Yorkshire pudding & seasonal vegetables

### **Salmon en Croute**

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

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

with roast potatoes, seasonal vegetables & vegetable gravy

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## **Desserts** (please choose one)

**White Chocolate & Raspberry Cheesecake** with fresh raspberries & coulis

**Panettone Bread & Butter Pudding** with white chocolate & whisky custard

**Classic Christmas Pudding** served with a homemade brandy sauce

**Cheese & Biscuits Platter** with apple, crackers & a port, apple &  
cranberry chutney

**£79.95** per person | **£39.95** children 12 and under

# Christmas Day Order Form

Contact Name: .....

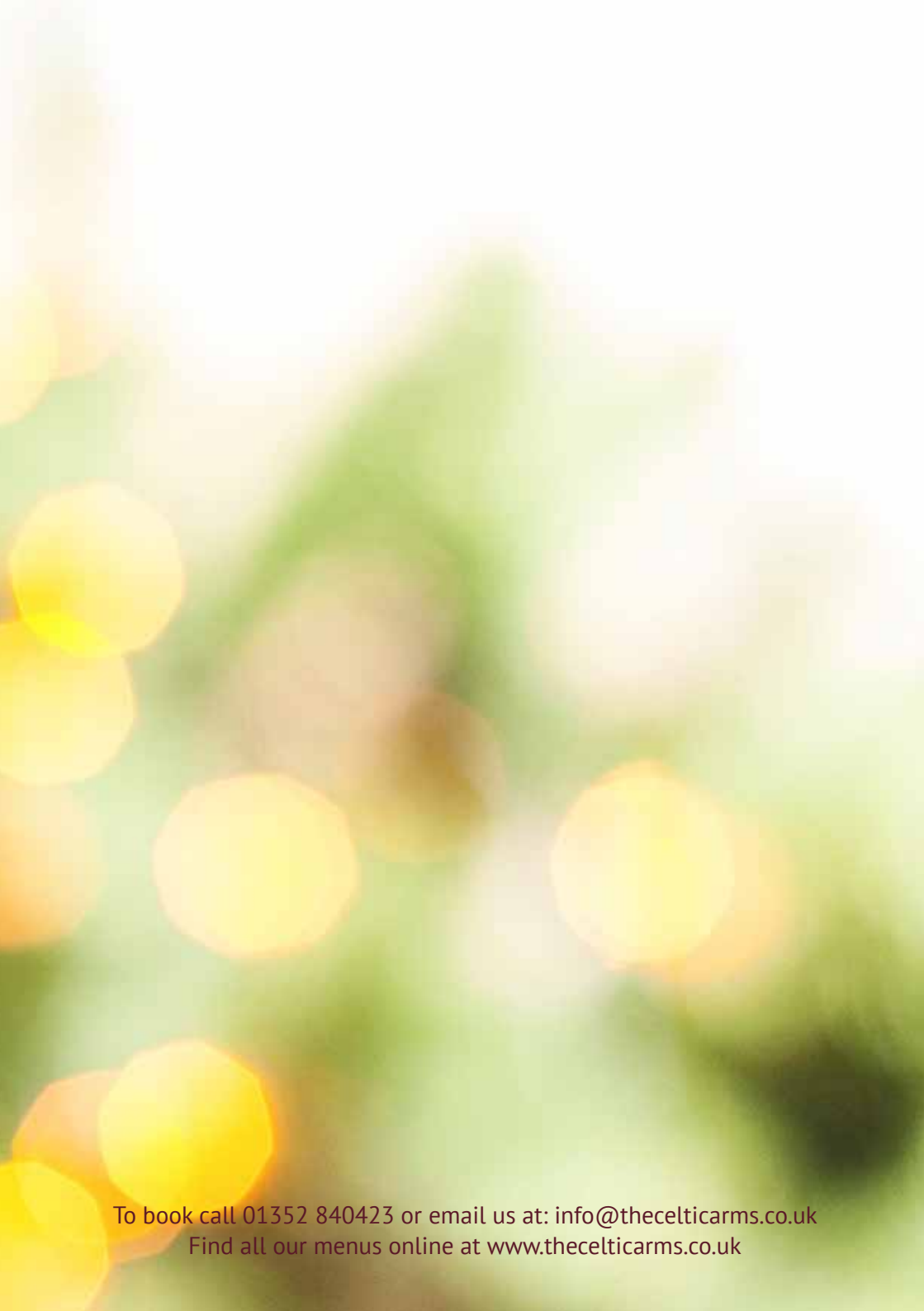
Contact Phone: ..... Adults: .....

Time: .....

Please send order forms to: [info@thecelticarms.co.uk](mailto:info@thecelticarms.co.uk)

Guest Name	Soup (v)	Meat Duo	Smoked Salmon	Camembert (v)	Seabass Intermediate	Sorbet Intermediate	Turkey	Beef	Mixed Roast	Salmon	Wellington (v)	Cheesecake	Pannetone Pudding	Xmas Pudding	Cheese

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



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