

FESTIVE PARTY

STARTERS

Spiced Parsnip & Apple Soup **v, VGA**

Warm bread roll

Ardennes Pâté

Toasted bloomer, homemade chutney and rocket salad

Breaded Camembert

Rocket, walnuts and cranberry aioli

Celtic Prawn Cocktail

Jumbo king prawns, cucumber, lettuce and seafood sauce

MAINS

Traditional Roast Turkey

Sage stuffing, pigs in blankets, cranberry sauce and red wine gravy

Slow Cooked Roast Beef

Chive and red wine gravy

Baked Salmon

Pickled cranberries and pistachios

Portobello Mushroom, Chestnut, Spinach & Lentil Wellington **VG**

Onion gravy

DESSERTS

Traditional Christmas Pudding **v**

Homemade brandy sauce

Millionaire's Cheesecake

Crème Anglaise

Chocolate & Orange Tart **v**

Cinnamon syrup and winter spiced Chantilly cream

Fresh Fruits & Sorbet **VG**

Served in a brandy snap basket

TO FINISH

Tea & Coffee

The finer details

v vegetarian | **VG** vegan | **VGA** vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



CELTIC ROYAL HOTEL
GWESTY'R CELT

**SUMMIT/
Y COPA BAR & BISTRO**