



CHRISTMAS
2025

— AT —

THE
CELTIC ARMS

FESTIVE SEASON INFORMATION

CHRISTMAS FAYRE MENU

Our Christmas Fayre Menu will be available from the 27th of November to the 23rd December. Served Monday to Saturday from 12pm. 2 Courses for £28.95 & 3 Courses for £32.95. Non-refundable deposit of £10pp required upon booking for parties of 10 or more. For parties of 10 or more a full pre-order is required 7 days before the booking date to be emailed to info@thecelticarms.co.uk

SUNDAYS

We will be serving our Sunday à la carte menu & Sunday set menu. Non-refundable deposit of £10pp required upon booking for parties of 10 or more. For parties of 10 or more a full pre-order required 7 days before booking date to be emailed to info@thecelticarms.co.uk

CHRISTMAS EVE & BOXING DAY

We will be serving our Christmas Eve & Boxing Day à La Carte menu 12pm until 8pm. Non-refundable deposit of £10pp required for all bookings, payable upon time of booking. Your table is provisional until the deposit is paid. Full pre-order required for parties of 10 or more, emailed 7 days prior to booking info@thecelticarms.co.uk

CHRISTMAS DAY

We will be serving our classic Christmas Day menu £99.95pp (under 12's £49.95, menu available upon request). Non-refundable deposit of £25pp payable upon booking. Full payment and pre-order required by the 25th November emailed to info@thecelticarms.co.uk. Please note we will be closing at 4:30pm.

NEW YEARS EVE

We will be serving our à la carte menu 12pm until 8pm. Non-refundable deposit of £10pp, deposit required for all bookings, payable upon booking. Your table is provisional until deposit paid. Full pre-order required for parties of 10 or more, emailed 7 days prior to booking to info@thecelticarms.co.uk Please note we will be closing at 11pm & we are closed New Years Day.

CHRISTMAS PARTY NIGHTS

We will be serving our 3 course Christmas Party Night menu which is £39.95pp. Available on the 5th, 12th, 13th and 20th of December. Arrival for 7pm, food served from 7.30pm and the DJ will play until 12pm. Prince of Wales suite can also accommodate parties Monday to Thursday, 3 courses £34.95pp, DJ can be booked at extra cost. Non-refundable deposit of £10pp deposit required. Full payment & full pre-order required 1 month prior to date. Pre order emailed to events@thecelticarms.co.uk

LIVE BAND CHRISTMAS PARTY NIGHT

We will be serving our Live Band Christmas Party Night menu with The Big Beat Band on the 6th of December £44.95pp. Arrival at 7pm, dinner will be served from 7.30 and the band will play until midnight. Non-refundable deposit of £10pp required. Full payment & full pre-order required 1 month prior to date. Pre-order emailed to events@thecelticarms.co.uk

ALLERGENS - All our dishes are made in house. Any allergies, intolerance or dietary needs please inform a member of staff. Allergen information available on request. Some of our dishes contain nuts & alcohol. **KEY TO MENU**, V-Vegetarian, VG-Vegan, VGA-Vegan Available, GA-Gluten Free, GFA-Gluten Free Available

CHRISTMAS FAYRE MENU

Available Monday to Saturday all day from the 27th of November to the 23rd of December. **2 Courses £28.95 or 3 Courses £32.95** Pre-order form available on our website and inside back cover of this brochure to email to info@thecelticarms.co.uk

STARTERS

Roasted Butternut Squash Soup

with garlic croute & crème fraîche (VGA)

Duck Croquettes

with plum & quince gel, fennel & an orange salad

Smoked Salmon & Beetroot Parcel

pickled cucumber, charred leek mayonnaise, watercress (GF)

Chicken Liver & Bacon Pate

pear & shallot chutney & toasted focaccia (GFA)

Beetroot Terrine

with candied walnuts, fresh rocket, red wine dressing & toasted sourdough bread (VG - GFA)

MAINS

Traditional Roast Turkey

garlic & herb roasted potatoes, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage & turkey gravy (GFA)

Seabream with Ratatouille

basil pesto & parmesan shavings (GF)

Feather Blade of Beef

creamy parsnip mash, wild mushrooms, crushed hazelnuts, red wine jus, watercress (GF)

Chicken Supreme

rosti potato, tarragon & dill cream, black pudding & green beans (GFA)

Tomato & 5 Bean Wellington

served with roast potatoes, roasted carrots & parsnips, red cabbage, dried cranberry flavoured vegan gravy (VE)

DESSERTS

Classic Christmas Pudding

served with brandy sauce (V)

Orange Sorbet

served with cranberry compote (GF - VG)

Eton Mess Cheesecake (V)

Chocolate Brownie (VGA)

served with vanilla ice-cream & chocolate sauce (VGA - GFA)

Cheese & Biscuits

crackers, malt loaf, apple, celery, grapes, chilli & apricot chutney

£3.95 supplement (V)

CHRISTMAS DAY

£99.95pp (under 12's £49.95, menu available upon request). Pre-order form available on our website to email to info@thecelticarms.co.uk

AMUSE BOUCHE

Cream of Leek & Potato with bacon lardons or Tomato & Red Pepper (GFA - VGA)

STARTERS CHOOSE ONE

Beetroot Terrine with candied walnuts, fresh rocket, red wine dressing & toasted sourdough bread (GFA - VG)

Smoked Salmon & Beetroot Parcel, pickled cucumber, charred leek mayonaise, watercress

Baked Camembert with honey glaze, crudities, focaccia, pear & shallot chutney & toasted focaccia (GFA - V)

Warm Duck Rillettes, Jamaican ginger cake & a blackberry chutney (GFA)

MAINS CHOOSE ONE

Traditional Roast Turkey, garlic & herb roasted potatoes, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, sprouts, red cabbage & turkey gravy (GFA)

Thyme & Garlic Roast Sirloin of Beef (pink or well done), garlic & herb roasted potatoes, honey roasted parsnips & carrots, pigs in blankets, sprouts, sage & cranberry stuffing, sticky red cabbage, turkey gravy, sprouts & Yorkshire pudding (GFA)

Ratatouille Wellington, garlic roast potatoes, roasted carrots & parsnips, sprouts, red cabbage, dried cranberry vegan gravy (VG)

Duo of Roast Beef & Turkey, garlic & herb roasted potatoes, honey roasted parsnips & carrots, pigs in blankets, sprouts, sage & cranberry stuffing, sticky red cabbage, sprouts, turkey gravy & Yorkshire pudding (GFA)

Baked Cod Supreme & King Prawns, with pea velouté, courgette ribbons & crispy Parma ham (GF)

DESSERTS CHOOSE ONE

Baileys & White Chocolate Brulee served with a shortbread (V)

After Eight Cheesecake with a minty syrup (V)

Classic Christmas Pudding with brandy sauce (GFA - V)

Apple Cinnamon & Winterberry Crumble served with vanilla custard

Orange Sorbet served with cranberry compote (GF - VG)

CHRISTMAS PARTY NIGHTS

in the The Prince of Wales Suite available dates 5th, 12th, 13th and 20th of December. Perfect for groups of any size, 3 course menu & DJ playing until midnight £39.95pp. Arrival from 7pm, dinner served from 7.30pm and the DJ will play until midnight.

Monday - Thursday dates available for private events £34.95pp (DJ available upon request), minimum of 50 covers required.

Full pre-orders & payment required 1 month prior emailed to events@thecelticarms.co.uk a pre-order form can be emailed to you or is also available on our website, the form is not in this brochure.

STARTERS

Roasted Butternut Squash Soup

with garlic croute & crème fraiche (GEA - VGA)

Smoked Salmon & Beetroot Parcel

pickled cucumber, charred leek mayonnaise, watercress (GF)

Chicken Liver & Bacon Pate

with pear & shallot chutney, toasted focaccia (GEA)

MAINS

Traditional Roast Turkey

garlic & herb roasted potatoes, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage & turkey gravy (GEA)

Seabream with Ratatouille

basil pesto & parmesan shavings (GF)

Feather Blade of Beef

creamy parsnip mash, wild mushrooms, crushed hazelnuts, red wine jus, watercress (GF)

Tomato & 5 Bean Wellington

served with roast potatoes, roasted carrots & parsnips, red cabbage, dried cranberry flavoured gravy (VG)

DESSERTS

Classic Christmas Pudding

served with brandy sauce (V - GFA)

Eton Mess Cheesecake (V)

Chocolate Brownie

served with vanilla ice-cream & chocolate sauce (GEA)

Cheese & Biscuits

crackers, malt loaf, apple, celery, grapes, chilli & apricot chutney

£3.95 supplement (V)

LIVE BAND CHRISTMAS PARTY NIGHT

Live Band Party Night with The Big Beat Band - 6th December.
3 course menu £44.95pp, 7pm arrival, dinner served at 7.30. Music until
12pm. Full pre-orders & payment required 1 month prior emailed to
events@thecelticarms.co.uk a pre-order form can be emailed to you or is also
available on our website, the form is not in this brochure.

STARTERS

Sweet Potato Chilli & Coconut Soup (V - VGA)

Smoked Salmon with Guacamole (GFA)
lemon crème fraiche, pickled fennel, mini soda bread

Pulled Beef Arancini
with wild mushroom sauce, truffle oil, parmesan crisps

MAINS

Traditional Roast Turkey
garlic & herb roasted potatoes, sage & cranberry stuffing, pigs in blankets,
honey roasted carrots & parsnips, red cabbage & turkey gravy (GFA)

Seabream with Ratatouille
basil pesto & parmesan shaving (GF)

Tofu & Beetroot Wellington
served with roast potatoes, roasted carrots & parsnips, red cabbage, dried
cranberry flavoured gravy (VG)

Beef Feather Blade
with fondant potato, fine green beans, bourguignon sauce
& bacon crumb (GFA)

DESSERTS

Banoffee Cheesecake (V)
with peanut brittle

Classic Christmas Pudding (V)
served with brandy sauce

Coconut Panna Cotta (VG)
with raspberry sorbet & mango salsa

Treacle & Ginger Sticky Toffee Pudding (V)
with honeycomb ice cream

CHRISTMAS FAYRE ORDER FORM

Pre-order forms are required for parties of 10 or more.

£10 non-refundable deposit is required at the time of booking.

Pre-order forms and full payment is required one month before date of booking.

Contact Name: _____

Contact Phone: _____ Adults: _____ Children: _____

Time: _____ Date: _____

GUEST NAME

Please include dietary requirement

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THE CELTIC ARMS

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