

Christmas Pary Night Menu Monday – Thursday

£37.95 per person

(DJ can be booked at an extra cost)

For groups of any size, 3 course menu

Arrival 7pm dinner served from 7.30pm

Full pre order & payment required 1 month prior to your booking

Email pre orders to events@theceltiarms.co.uk

£10pp Non-refundable deposit require upon booking

Starters

Roasted Butternut Squash & Sage Soup, toasted croutons, warm bread (GFA)(V)(VEA)

Chicken Liver & Bacon Pate, olive oil croutons, salad leaves, tomato chutney (GFA)

Cream Garlic & Stilton Mushrooms, wilted spinach, garlic focaccia, truffle & parmesan (GFA)

King Prawn & Smoked Salmon Salad, baby gem lettuce, granary bread, spiced crab mayonnaise (GFA)

Antipasti Mixed Olives, hummus, flatbread (VE)

Mains

Roast Cheshire Turkey, roast potatoes, homemade stuffing, pigs in blankets, Yorkshire pudding, roast pan gravy (GFA)

Roast Sirloin of Beef, roast potatoes, Yorkshire pudding, baby onion & pancetta gravy, (GFA)

Vegan Chestnut & Cranberry Mixed Seed Roast, traditional accompaniments, vegan gravy (VE)

Butter Roasted Hake Supreme, crushed new potatoes, steamed tender stem broccoli, lemon, caper & sapphire cream sauce (GF)

Pan Fried Chicken Supreme, fondant potatoes, haggis fritter, honey roast parsnip & whiskey cream sauce (GFA)

All the above are served with seasonal vegetables

Desserts

Traditional Christmas Pudding, warm brandy sauce (GF)

Dark Chocolate Torte, boozy cherries, blood orange sorbet (GF)(VE)

Festive After Eight Cheesecake, chocolate soil & stracciatella ice cream

Celtic cheeseboard, selection of crackers, apple, celery, grapes and chutney (5.95 supplement)