



CHRISTMAS PARTY NIGHT MENU

In the prince of Wales suite Available dates 4th, 5th, 11th, 12th & 18th December.

For groups of any size, 3 course menu & DJ playing till midnight

Arrival 7pm dinner served from 7.30pm - **£44.95pp**

Full pre order & payment required 1 month prior to your booking. **£10pp non-refundable deposit** required upon booking. Email pre orders to events@thecelticarms.co.uk

STARTERS

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

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

Creamed 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

All served with seasonal vegetables

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

Roast Sirloin of Beef, roast potatoes, baby onion & pancetta gravy, Yorkshire pudding (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 & samphire cream sauce (GF)

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

DESSERTS

Traditional Christmas Pudding with 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 with crackers and chutneys (**5.95 supplement**)

