

# CHRISTMAS PARTY NIGHT

## STARTERS

**Leek & Potato Soup** (V, VGA)  
Toasted ciabatta

**Smoked Mackerel Pâté**  
Pickled fennel, dill and cucumber salad with toasted bloomer

**Breaded Mini Camembert** (V)  
Rocket salad, grape compote, walnuts and cranberry aioli

**Ham Hock Terrine** (GFA)  
Pickled vegetables, baby gem salad, spiced croutons, piccalilli dressing

## MAINS

*All served with rosemary roast potatoes, Brussels sprouts and seasonal vegetables*

**Traditional Roast Turkey** (GFA)  
Lemon and sage stuffing, pigs in blankets, cranberry sauce and red wine gravy

**Slow-Roast Beef** (GFA)  
Smoked bacon gravy

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**Pepper Crusted Salmon** (GFA)  
Saffron, lemon butter sauce

**Mushroom, Stilton & Chestnut Gnocchi** (V, GFA)  
Cream sauce, cranberry syrup

## DESSERTS

**Traditional Christmas Pudding** (V, GFA)  
Brandy sauce or Crème Anglaise

**Chocolate Tart** (V, GF)  
Orange syrup and winter spiced Chantilly cream

**Millionaire's Cheesecake** (V, GFA)  
Caramel sauce

**Selection of Aged Cheeses** (GFA)  
Savoury biscuits and chutney

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[@CELTICROYALHOTEL\\_OFFICIAL](#)

(V) vegetarian • (VG) vegan • (VGA) vegan option available • (GF) gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

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CELTIC ROYAL HOTEL  
GWESTY'R CELT