



CELTIC MANOR  
RESORT

# ‘Gourmet To Go’ Christmas Lunch



For festive entertaining made easy, why not let our award-winning chefs prepare your gourmet Christmas lunch with all the trimmings?

Simply order your chosen hand-prepared gourmet dishes online, then collect from The Celtic Manor Resort and take home to serve to your guests on the big day.

## Traditional Christmas Turkey £125

Serves up to 10 people

A whole free range turkey, fully prepared by our chefs so that you can just pop it in the oven to cook on Christmas Day, together with a gourmet selection of fully prepared and pre-cooked accompaniments to simply heat up and serve alongside your succulent turkey.

### Includes:

- A whole free range oven-ready turkey (4kg)
- Delicious goose fat roasted potatoes (1kg)
- Traditional bread, sage, onion and pork stuffing (1kg)
- Glazed carrots and Brussels sprouts (1kg)
- Roasted parsnips (800g)
- Red cabbage with apple (800g)
- Sage and onion cocktail sausages wrapped in bacon (20 pieces)
- Tangy cranberry compote (500g)
- Rich turkey jus (1 litre)

## Celtic Manor's Luxury Christmas Pudding £20

Serves up to 10 people

End your festive lunch in traditional style with a deliciously rich Christmas pudding, handmade to our own secret recipe right here at The Celtic Manor Resort.

### Includes:

- Luxury Christmas pudding (2 x 900g)
- Spiced rum sauce (500ml) Serve hot
- Armagnac custard (500ml) Serve hot or cold



## Gourmet Marinated Turkey £140

Serves up to 10 people

Enjoy a fully prepared and pre-cooked free range turkey breast joint marinated with Italian herbs, and a succulent cooked free range turkey leg stuffed with pork, sage and pancetta, accompanied by a connoisseur's collection of fully prepared and pre-cooked festive trimmings.\*

### Includes:

- Free range cooked turkey breast joint marinated with Italian herbs (1.2kg), and a succulent cooked free range turkey leg stuffed with pork, sage and pancetta (1.3kg)
- Medley of Mediterranean vegetables including courgettes, red and green peppers, red onion and cherry tomatoes (500g)  
\*Please note that the Mediterranean vegetables are not pre-cooked and will need to be oven roasted on the day
- Roasted butternut squash (800g)
- Red cabbage with apple (800g)
- Glazed carrots and Brussels sprouts (1kg)
- Golden roasted potatoes with fennel (1kg)
- Traditional bread, sage, onion and pork stuffing (800g)
- Tangy cranberry compote (500g)
- Rich turkey and vintage port jus (1 litre)

## Miniature Dessert Collection £22

Serves up to 5 people (20 pieces)

Enjoy a wonderfully decadent selection of delicious handmade desserts, the perfect complement to your gourmet Christmas lunch.

### Includes:

- Indulgent Italian tiramisu (5 portions)
- Rich chocolate mousse (5 portions)
- Festive spiced cheesecake (5 portions)
- Sensational sherry trifle (5 portions)



### How To Order

1. Simply place your order and pay online at [celtic-manor.com](http://celtic-manor.com) by 5pm on Friday 16th December 2011
2. Choose your preferred collection date of either Friday 23rd (2pm – 5pm) or Saturday 24th (10am – 2pm) December
3. Collect your order from the resort's Exhibition Centre upon presentation of your email confirmation

For more information, please email [christmasturkeys@celtic-manor.com](mailto:christmasturkeys@celtic-manor.com) or call 01633 410318

Terms and conditions apply - see website for full details. Subject to availability. All orders must be placed and paid for online at [celtic-manor.com](http://celtic-manor.com). Full non-refundable pre-payment will be required upon placing your order. All food will be delivered in suitable containers and must be collected on the date selected at time of booking. All items are fully prepared and pre-cooked (unless stated otherwise) and will require re-heating as per the enclosed instructions prior to being served. All weights are approximate and provided as a guide only.