

CHRISTMAS DAY LUNCH

MENU



Newbridge on Usk
By Celtic Manor

To Begin

Warm Crusty Rolls

Salted Welsh Butter

(V,W,B,D,SE)

Deep Fried Ham Hock

Carrot remoulade, sweet curry,
bhaji crumble

(W,D,E,Mu)

Severn and Wye

Smoked Salmon

Pear and fennel salsa, caviar,
crème fraiche (F,D,SD)

Starters

Toasted Sesame and Cucumber Nori Rolls

Avocado, char sui dip

(V,W,S,SE)

Welsh Goat's Cheese Mousse

Smoked cranberry, Port pickled
onion, toasted sourdough

(V,W,D,SD)

Intermediate

Thai Green Chilli and Butternut Shot

Coconut, puffed wild rice

(V,D,S)

Main Courses

Traditional Roast Turkey

Served with all the trimmings

(D,SD)

Herb Crusted Cod Loin

Crayfish, leek and potato, chive oil,
rocket shoots

(F,CR,W,D,SD)

Chargrilled Venison Loin

Fondant potato, thyme roasted
carrot, peppercorn jus

(D,C,SD)

Pear and Parsnip Roulade

Served with all the trimmings

(V,W,S)

Desserts

Classic Christmas Pudding

Welsh whisky anglaise,
chestnut tuile

(V,W,D,E,SD)

Baileys Pavlova

Baked white chocolate,
almond fudge

(V,A,D,E,S,SD)

Dark Chocolate Delice

Mandarin mousse, panettone
pain perdu

(V,W,D,E,S)

Selection of the Finest

Welsh Cheese

Angiddy, Perl Las and Snowdonia
Black Bomber, artisan crackers,
festive chutney

(V,W,D,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | **Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** 🌱 Plant-based, (V) Vegetarian