



Newbridge on Usk
By Celtic Manor

Festive Lunch





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To Begin

(Optional extra course, supplement applies of £5.25)

Homemade Bread (V,G,D)

Salted Welsh butter

Starters

Glazed Chicken Wings (SD,S,Mu,G)

Kohlrabi, wild mushrooms, baked celeriac

Smoked Halibut Terrine (F,E,D,SD)

Radish salad, dill, horseradish

Baked Leeks (V,D,N)

Pickled walnuts, Comté cheese, watercress

Main Courses

Grilled Welsh Pork Chop (D,SD,Mu)

Garlic potatoes, hispi cabbage, caper jus

Roasted Hake (F,D,E,Mu,SD,G)

Preserved lemon aioli, fennel, pearl barley

Pembrokeshire Turkey (SD)

Roast potatoes, pigs in blankets, Brussels sprouts, bacon, parsnips, stuffing

Roasted Vegetable Potage (V,E,G,D,Mu,SD)

Duck egg, rosemary dumplings, tarragon

Desserts

Mont Blanc (V,D,N,E)

Chestnuts, meringue, vanilla cream

Christmas Pudding (G,SD,E,D)

Brandy custard

Tarte Tatin (V,G,D,E)

Cinnamon ice cream

Welsh Cheese Selection (D,Mu,G)

(Supplement of £5.00)

Perl Las, Snowdonia Black Bomber and Gorwydd, served with biscuits and chutney

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.
(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.