



Newbridge on Usk

By Celtic Manor

Sunday Menu

Two courses £28.00 per person

Three courses £34.00 per person

Starters

Optional extra course, supplement applies

Home-Baked Bread (V,G,D) £5.25

Welsh salted butter

Starters

Bread Velouté (D,G)

Maple glazed pork belly, cauliflower

Kohlrabi Carpaccio (V,N,SD,Mu)

Tarragon mayonnaise, chestnut, lemon vinaigrette

Cod Brandade (F,SD,E,D)

Pembrokeshire potatoes, dill, poached egg

Duck Liver Pâté (G,SD,Mu,D)

Calvados jelly, cherry chutney, house bread

Main Courses

All served with roast potatoes and seasonal vegetables

Roasted Aged Welsh Beef (D,E,G,Mu,SD)

Yorkshire pudding, bordelaise sauce

Slow Roasted Monmouthshire Pork Collar (D,E,G,Mu,SD)

Caramelised apple, pork jus

Confit Duck Leg (D,G,SD)

Black pudding, red cabbage, blackberry jus

Pan Fried Trout (F,Cr,D,G)

Fennel and potato salad, sorrel, bisque

Braised Cabbage (V,SD)

Jerusalem artichoke, onion marmalade

Desserts

Lavender Crème Brulée (V,G,E,D,N)

Rosemary biscotti

Tarte Tatin (V,D,E,G)

Vanilla ice cream

Chocolate Mousse (V,D,E,S)

Honeycomb, orange cake

Welsh Cheese Selection (V,C,G,D) (£4.50 supplement)

Choose three from:

Gorwydd Caerphilly, Celtic Promise, Pant-Ys-Gawn goat's cheese,

Perl Las blue, Truffle Perl Wen, Snowdonia Black Bomber

Served with biscuits and Welsh 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.