



Newbridge on Usk

NEW YEAR'S EVE

DINNER

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AMUSE BOUCHE

Rare Wagyu, French Toast, Caviar (F,G,E,D)

Or

Celeriac Katsu, Cauliflower, Panko (V,G,Mu)

STARTERS

Tuna Carpaccio (F,G,SD,S)

Wasabi crisp bread, dashi vinaigrette

Game Terrine (G,E,D,Mu)

Truffle honey, brioche, crispy bacon, endive

Braised Aubergine (V,SD,Mu,S)

White beans, roasted shallots, chives

Spiced Pork Rib (SD,G,D)

Sauerkraut, kale, Marmite

MAIN COURSES

Smoked Fillet of Beef (D,SD)

Pickled girolles, spinach, duck liver

Whole Baked Sole (F,Cr,D,SD)

Capers, beurre noisette, brown shrimp, confit potato

Seared Goose Breast (Mu,D,S,G)

Sprout slaw, leeks, apple, boulangère potato

Squash Wellington (V,G,SD)

Salt baked beetroot, salsa verde

DESSERTS

Cinnamon Marshmallow (V,E,D,G,SD)

Caramelised pumpkin, spiced crumb

Hazelnut Soufflé (V,E,D,N)

Cocoa nib ice cream

Vienetta (V,E,D)

Vanilla parfait, salted caramel

Chocolate Mousse (V,E,D,G)

Mint ice cream, rosemary brownie

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.