



CHRISTMAS DAY
LUNCH

MENU



Newbridge on Usk

By Celtic Manor

Starters

Duck Liver Paté

Port jelly, honey and Iberico brioche,
pickled shallots

(G,D,E,SD)

Dill Cured Trout

Tarragon mayonnaise, avocado
mousse, crispy smoked eel

(F,G)

Welsh Cheese Fondue

Crusty bread, apple, roasted
cauliflower, celery

(V,G,D,SD,C)

Kohlrabi Carpaccio

Confit orange, hazelnuts,
bitter leaves

(V,N,SD,Mu,C)

Intermediate

Jerusalem Artichoke Soup

White truffle, caviar

(V,D,N,F)

Main Courses

All served with roast potatoes and seasonal vegetables (V,SD)

Roasted Pembrokeshire Turkey

Pigs in blankets, apricot
pork stuffing

(G,D,SD,C)

Salmon en Croute

Mussels, fennel, caviar,
crème fraiche

(F,G,D,E,Mu)

Pearl Barley Risotto

Roasted king oyster mushrooms,
braised leek, celeriac

(V,D,G,C)

Slow Roasted Haunch of Venison

Girolles, black cabbage,
juniper jus

(SD,D)

Desserts

Cherry Souffle

Bitter chocolate sauce, raspberry
sorbet

(V,G,D,S,E)

Christmas Pudding

Clotted cream custard,
Welsh whisky

(V,G,D,SD)

Welsh Cheese Board

Fruit chutney, apple, grapes,
celery, crackers

(V,G,D,C)

Baked Alaska

Meringue, rum and raisin ice cream,
salted caramel

(V,S,D,E)

Freshly Brewed Coffee and Welsh Tea

Mince pies (V,G)

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.