

FESTIVE DINNER

MENU

Two Courses
£30.00 per person

Three Courses
£36.00 per person



Newbridge on Usk
By Celtic Manor

To Begin

Optional extra course, charges apply

Newbridge Bread

Salted Welsh butter

(V,G,D)

£5.25

Starters

Game Terrine

Piccalilli, crispy bacon and
parsley salad

(G,D,E,Mu,SD)

Dill Cured Pollock

Horseradish, apple, miso dressing

(F,E,D,S)

Baked Leeks

Candied walnuts, grilled cheese,
radish salad

(V,D,N)

Onion Soup

Garlic croutons, Jérusalem
artichoke

(V,G)

Main Courses

Braised Welsh Beef

Truffle mash, spinach,
confit onion

(D,SD,Mu)

Roasted Trout

Preserved lemon, lentils,
smoked beetroot

(F,D,SD,G)

Pembrokeshire Turkey

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

(SD)

Salt Baked Celeriac

Grilled cabbage, hazelnut pesto,
confit egg yolk

(SD,N,E,SD)

Desserts

Affogato

Chestnut sponge, rum and raisin
ice cream, espresso

(V,D,G,E)

Christmas Pudding

Brandy custard

(V,G,SD,E,D)

Cheese Selection

£5.00 supplement

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

(V,D,Mu,G)

Bread and Butter Pudding

Chocolate ganache,
rosemary cream

(V,G,D,E)

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.