



SEASONAL SUNDAY  
LUNCH

|  
MENU



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 and Pistachio Terrine

Piccalilli, Marmite butter toast,  
parsley salad, crispy bacon

*(D,SD,Mu,C)*

### Onion Soup

Garlic croutons, Jerusalem  
artichoke

*(V,G)*

### Grilled Mackerel

Smoked ricotta, onion soubise,  
kohlrabi salad

*(V,G,D,SD)*

### Baked Leeks

Candied walnuts, grilled cheese,  
radish salad

*(V,D,N)*

## Main Courses

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

### Aged Striploin of Welsh Beef

Yorkshire pudding, bordelaise sauce

*(D,E,G,Mu,SD)*

### Slow Roasted Pork Collar

Kale, wholegrain mustard,  
Madeira jus

*(Mu,SD,D)*

### Pembrokeshire Turkey

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

*(SD)*

### Baked Plaice

Capers, tomato concasse,  
anchovies

*(F,D,SD)*

### Salt Baked Celeriac

Grilled cabbage, hazelnut pesto,  
confit egg yolk

*(SD,N,E,SD)*

## Desserts

### Affogato

Rum and raisin ice cream, chocolate  
sponge, espresso

*(V,G,D,E,SD)*

### Christmas Pudding

Brandy custard

*(V,G,SD,E,D)*

### Perl Wen Cheese

Toasted fruit loaf, roasted  
hazelnuts, honey

*(V,G,N,D,SD)*

### Apple Tarte Tatin

Vanilla ice cream,  
peanut ganache

*(V,D,G,E,P)*

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.