



Newbridge on Usk
By Celtic Manor

Table d'Hôte Dinner Menu

Two courses £26.00 per person

Three courses £32.00 per person

Newbridge on Usk, Tredunnock, Usk, NP15 1LY

To Nibble

Optional course, supplement applies

Newbridge Bread (V,W,D) £5.25

Salted Welsh butter

Starters

Smoked Haddock Mousse (F,E)

Cucumber salad, dill mayonnaise

Deep Fried Mozzarella (V,W,D,E,SD)

Fermented tomato, balsamic pickled onion

Confit Duck Leg Terrine (W,D,E)

Ruby grapefruit marmalade, smoked brioche

Soup of the Day (V,R,W,D)

Freshly baked bread

Mains

Crispy Battered Fish of the Day (F,SD,MU)

Rustic chips, mushy peas, sweet curry

Rump Steak 6oz (SD,C)

Black garlic polenta, bok choy

Chickpea & Feta Wellington (V,W,D,E,SD)

Sweet potato, tenderstem broccoli, chimichurri

Chargrilled Pork Loin (D,SD,C)

Mashed potato, King Oyster mushrooms

Desserts

Baked Cheesecake (V,W,B,S,D,E)

Halen Môn sea salted chocolate mousse

Strawberry & Kiwi Pavlova (V,D,E,SD)

Yoghurt sorbet

Raspberry Watermelon (V,Ps)

Pistachio, raspberry sorbet

Lemon Curd Profiteroles (V,W,A,S,D,E)

White chocolate and almond crumble

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian