



SEASONAL SUNDAY LUNCH

MENU

Three Courses
£42.00 per person



Newbridge on Usk
By Celtic Manor

To Begin

Optional extra course, charges apply

Newbridge Bread

Salted Welsh butter

(V,W,D)

£5.25

Starters

Ham Hock Terrine

Carrot remoulade, sweet curry,
toasted sourdough

(W,MU)

Smoked Haddock Mousse

Cucumber salad, caviar, dill
mayonnaise

(F,E,MU,SD)

Deep Fried Goat's Cheese

Smoked cranberry, Port
pickled onion

(V,W,D,E,SD)

Sprout and Chestnut Soup

Freshly baked bread

(V,W,D)

Main Courses

Traditional Roast Turkey

Served with all the trimmings

(D,SD)

Welsh Striploin of Beef

Roasted vegetables, Yorkshire
pudding, traditional gravy

(W,D,E,SD)

Pan Roasted Sea Bream

Mussels, leek, potato,
rocket shoots

(F,M,D,SD)

Pear and Parsnip Roulade

Sage and onion stuffing, roasted
vegetables, vegetable gravy

(V,W,SD)

Desserts

Classic Christmas Pudding

Brandy custard, chestnut tuile

(V,W,D,SD)

Irish Cream Roulade

Baked chocolate, coffee espuma

(V,D,E,S,SD)

Lemon Posset

Ginger cake, raspberry compote

(V,W,D,E)

Selection of the Finest

Welsh Cheese

Angiddy, Perl Las and Snowdonia
Black Bomber, artisan crackers,

festive chutney

(V,W,D,SD)

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