



Newbridge on Usk
By Celtic Manor

easter

SUNDAY LUNCH

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TO NIBBLE

Newbridge Bread
Salted Welsh butter (V,W,D)

STARTERS

Smoked Mackerel Tian
Beetroot and cashew salad (F,CN,SD)

Leek & Laverbread Terrine
Gin pickled pear, roasted lemon gel, rosemary cracker (V,SD,C)

Honey Roasted Ham Hock Terrine
Carrot remoulade, cider pickled vegetables (W,D,MU,SD)

Courgette & Angiddy Brie
Toasted sourdough (V,W,D)

MAIN COURSES

Welsh Sirloin of Beef
Yorkshire pudding, traditional gravy (W,D,E,SD)

Newbridge Garden Herb Stuffed
Lamb Shoulder
Redcurrant and mint dumpling, traditional gravy (W,D,SD)

Pan Roasted Salmon Supreme
New season asparagus, pommes purée, leek butter sauce (F,D,E,SD)

Baked Goat's Cheese
Sweet potato, roasted broccoli, rocket shoots (V,D)

DESSERTS

Mascarpone Panna Cotta
Marinated strawberries, meringue (V,D,E)

Key Lime Pie
Roasted pecan espuma, chocolate mousse (V,PN,W,D,E,S)

Sticky Toffee Pudding
Tipsy dates, clotted cream ice cream (V,D,E,SD)

Passion Mousse Tart
Pineapple salsa, brulée cucumber (V,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