

A detailed black and white line drawing of holly leaves and berries, arranged in a circular pattern around the text. The leaves are pointed and serrated, while the berries are round and clustered.

CHRISTMAS DAY LUNCH

MENU



Newbridge on Usk

By Celtic Manor

To Begin

Warm Crusty Rolls
Salted Welsh Butter
(V,W,B,D,SE)

Whipped Chicken
Liver Parfait
Smoked cherry compote, toasted
sourdough (W,D,E,SD)

Severn & Wye Smoked
Salmon
Bagel croute, caviar, cream cheese
(F,W,B,S,D,SD)

Starters

Charred Beetroot
Carpaccio
Pear, pumpkin seed, cashew
(V,CN,SD)

Pant-Ys-Gawn Goat's
Cheese Mousse
Black grape jam, honey toast
(W,D,E,SD)

Intermediate

Celeriac &
Truffle Shot
Brown butter, crispy shallot
(V,W,D)

Traditional Roast Turkey
Served with all the trimmings
(D,C,SD)

Welsh Striploin of Beef
Braised ox cheek, pommes purée,
thyme roasted carrot
(D,C,SD)

Butter Poached Monkfish
Crab bisque, tarragon polenta,
Cavalo Nero
(F,CR,D)

Pear & Parsnip Roulade
With all the 'trimmings'
(V,W,S)

Main Courses

Desserts

Classic Christmas Pudding
Welsh whisky anglaise,
chestnut tuile
(V,W,D,E,SD)

Mascarpone Cheesecake
Mulled blackberries,
gingerbread crumble
(V,W,D,SD)

Dark Chocolate Ganache
Orange drizzle, brandy cream cigar
(W,D,E,S,SD)

Fine Welsh Cheese
Selection
Angiddy, Perl Las, Snowdonia Black
Bomber, artisan crackers,
festive chutney
(V,W,O,D,SD)

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