

FESTIVE DINNER

MENU

Two Courses
£28.00 per person

Three Courses
£34.00 per person



Newbridge on Usk
By Celtic Manor

To Nibble

Optional extra course, charges apply

Newbridge Bread

Salted Welsh butter

(V,W,D)

£5.25

Starters

Ham Hock Terrine

Honey glazed fig, date ketchup,
toasted sourdough

(W,SD)

Beetroot Cured Salmon

Pear, caviar, tarragon oil

(E,SD)

Deep Fried Goat's Cheese

Smoked cranberry,
Port pickled onion

(V,W,D,E,SD)

Roasted Cauliflower & Hazelnut Soup

Freshly baked bread

(V,H,W,D)

Main Courses

Traditional Roast Turkey

Served with all the trimmings

(D,C,SD)

Ox Cheek Bourguignon

Sautéed potato, thyme
roasted carrot

(D,SD)

Pan Roasted Sea Bass

Cockles, celeriac, green apple and
shallot dressing

(F,M,D,C,SD)

Chickpea & Feta Wellington

Sweet potato, broccoli, salsa verde

(V,W,D,E,SD)

Desserts

Classic Christmas Pudding

Brandy custard, chestnut tuile

(V,W,D,SD)

Mascarpone Cheesecake

Mulled blackberries,
gingerbread crumble

(V,W,D,SD)

Chocolate Orange

Choux Bun

Marmalade caramel, pecans

(V,W,PN,D,E,S)

Fine Welsh Cheese

Selection

Angiddy, Perl Las, Snowdonia
Black Bomber, artisan crackers,
festive chutney

(V,W,O,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