



GROUP À LA CARTE  
MENU

For parties of 9 or more



Newbridge on Usk  
By Celtic Manor

## To Nibble

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### Newbridge Homemade Bread

Salted Welsh butter  
(V,W,D)

£5.25

### Cheddar & Sage Sausage Roll

Apple ketchup  
(W,D,E,SD)

£5.50

### Deep Fried Gherkins English mustard mayonnaise (V,W,E,MU)

£5.00

## Starters

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### Severn & Wye Smoked Salmon

Dill cream cheese Gougère, caper  
and shallot dressing  
(W,F,D,E,SD)

£14.00

### Chicken & Black Pudding Terrine

Shallot relish, toasted sourdough  
(R,SP,W,B,SD,MU)

£9.00

### Goat's Cheese Mousse

Radish, pomegranate,  
sea salt cracker  
(V,W,D)

£8.00

### Gin Pickled Pear

Roasted cauliflower, smoked  
Applewood mayonnaise, hazelnut  
(PB,H,SD)

£8.00



## Mains

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### Chargrilled 8oz Sirloin Steak

Rustic chips, smoked tomato,  
mushroom ketchup  
(SD)

£38.00

### Honey Glazed Chicken Breast

Rustic chips, tenderstem  
broccoli, chimichurri  
(SD)

£24.00

### Butter Poached Cod

Curry chowder, confit  
potato, bok choy  
(F,D,MU,SD)

£26.00

### Welsh Lamb Rump

Leek, asparagus, Cheddar glazed  
new potatoes  
(D,E,SD,MU,C)

£30.00

### Sun Blushed Tomato & Gran Levante Risotto

Basil oil, rocket shoots  
(V,D,SD)

£24.00

### Carrot & Edamame Spring Roll

Red pepper sweet and sour,  
bok choy  
(PB,W,S)

£24.00

## Sides

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### Spring Vegetables

Garden herb butter (V,D)

£4.50

### Rustic Chips

Rosemary and garlic salt (V)

£4.50

### Hasselback Focaccia

Confit garlic butter (V,W,D)

£5.25

## Sauces

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### Peppercorn

(D,SD,C)

£3.95

### Red Wine Jus

(SD,C)

£3.95

## Desserts

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### Lime Tart

Italian meringue, dark  
chocolate mousse

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

£8.00

### White Chocolate Cheesecake

Caramelised white chocolate,  
candied pecans

*(V,PN,W,B,S,D)*

£8.00

### Strawberry Set Cream

Rum and mint sponge,  
compressed watermelon

*(W,D,E,SD)*

£8.00

### Rhubarb Crumble

Ginger toffee custard

*(PB,W,O)*

£8.00

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