

SAMPLE MENU



Newbridge on Usk
By Celtic Manor

STARTERS

Celeriac and Mustard Cured Salmon (F,G,E,SD,Mu,C)	£8.50
BBQ celeriac, mustard mayonnaise, cucumber and shallot	
Courgette Risotto (V,D)	£7.50
Grilled courgette, goat's cheese, olive oil	
Asparagus (V,D,E)	£7.75
Egg yolk, grilled cos lettuce sauce, puffed rice, Gran Levante shavings	
Chicken Liver Parfait (G,E,D,Mu,S,SD)	£7.95
Chutney and brioche	
Cornish Crab Mayonnaise (C,M,D,SD,Cr)	£11.75
(£4.00 supplement applies for dinner inclusive packages)	
Sardine tomato ketchup, tomato, beetroot, pumpkin seed brittle	
Crispy Lamb Sweetbreads (G,E,S,N)	£7.95
Mushy pea curry, coconut, radish	

TO SHARE

Newbridge Fish Platter (for two to share) (F,Cr,M,G,N,S,D,E,SD,Mu,C)	£29.50
(£13.00 supplement applies for dinner inclusive packages)	
Grilled scallops with coconut and chilli	
Mussels in cider and garlic sauce	
Prawn cocktail, gem lettuce	
Soused mackerel, red pepper jam	
Smoked hake mousse, seaweed tapioca puff	
Beer battered soft shell crab	
Chipotle squid, fresh apple	
Breaded prawns	
Newbridge bread	

MAIN COURSES

Pan Roasted Pollock (G,E,F,D,Mu,SD)	£22.95
Warm tartare sauce, scrumps, artichoke, peas and mint	
Creeedy Carver Duck Breast (G,E,C,D,S,SD)	£25.75
(£4.00 supplement applies for dinner inclusive packages)	
Hash brown, burnt aubergine purée, corn on the cob, carrot	

Pan Roasted Stone Bass (F,M,D,SD)	£23.50
Mussels, lettuce, broad beans, creamed potato, mussel cream	
Roasted Lamb Rump (C,D,SD)	£24.75
(£3.00 supplement applies for dinner inclusive packages)	
Merguez sausage, yeasted cauliflower, leek, asparagus, Pedro Ximénez prunes	
Truffle Gnocchi (V,G,E,D)	£15.95
Mushroom purée, summer vegetables, roasted lettuce	
10oz British Beef Sirloin Steak (G,D,SD)	£28.50
(£6.50 supplement applies for dinner inclusive packages)	
Double cooked chips, grilled tomato and mushroom, onion ring	
8oz British Beef Fillet Steak (G,D,SD)	£35.50
(£11.00 supplement applies for dinner inclusive packages)	
Double cooked chips, grilled tomato and mushroom, onion ring	
Roast Fillet & Slow Cooked Cheek of Pork (C,D,SD)	£22.75
Potato terrine, grilled onions, bay leaf vinegar gel, onion sauce	

DESSERTS

Strawberry Trifle (G,E,D,N)	£7.95
Pistachio, hibiscus	
Buttermilk Semifreddo (V,G,E,D)	£6.75
Cucumber, chervil and gingerbread	
Yoghurt Mousse (E,D,S)	£7.95
Textures of blackberry, baked white chocolate	
Dark Chocolate Terrine (V,G,E,D,S)	£7.50
Raspberry and tonka bean	
Crème Brulée (V,G,E,D)	£6.75
Sable biscuit	
Cheese Selection (V,C,G,D,SD)	£9.95
(£4.00 supplement applies for dinner inclusive packages)	
Served with biscuits and chutney, please choose a selection of three cheeses: Gorwydd Caerphilly, Celtic Promise, goat's cheese, Perl Las blue, Perl Wen, Snowdonia Black Bomber	

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. We take care wherever possible to ensure no cross contamination will occur, however, due to our food preparation process we cannot guarantee this.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.



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