



Newbridge on Usk  
By Celtic Manor

# VEGAN MENU SELECTION

## STARTERS

**Beetroot Textures (SD,V) £6.50**  
Burnt apple, seaweed tapioca

**Mushy Pea Curry Barley Risotto (G,V) £7.50**  
Pea, radish, mint gel, Newbridge garden leaves

## MAIN COURSE

**Chickpea and Olive Strudel (G,S,V) £15.95**  
Quinoa, roasted chicory, carrot

**Roast Muscade Squash (V) £13.95**  
Thyme polenta, broccoli, tomato

## DESSERT

**Soya Milk Panna Cotta (V) £6.95**  
Hibiscus poached rhubarb, pumpkin seed brittle

**Coconut Rice Pudding (SD,V) £6.95**  
Caramelised pineapple, Pedro Ximénez raisins

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.

(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.