



Newbridge on Usk  
By Celtic Manor

VALENTINE'S



QUIN



# SUPPER PARTY

## TO BEGIN

### Rabbit Pie

*Smoked carrot, radish (W,D,E,C,SD)*

### Green Chilli & Lime King Prawns

*Edamame, honey garlic roasted peanuts (CR,S,P)*

### Whipped Chicken Liver

*Port pickled cherries, toasted sourdough (W,D,E,SD,B)*

### Pant-Ys-Gawn Goat's Cheese Mousse

*Sour grape, honey toast (V,W,D,E,SD)*

## TO REFLECT

### Penderyn & Blood Orange Sorbet (V,SD)

## TO FOLLOW

### Rump of Welsh Lamb

*Braised lamb breast, pommes purée, leek, rocket shoots (D,C,SD)*

### Glazed Beef Short Rib

*Wild mushroom rendang, roasted shallot (C,SD)*

### Celeriac & Apple Roulade

*Roasted broccoli, spinach, pickled walnut jus (V,C,SD,WN)*

### Chargrilled Red Snapper

*Cockles, confit potato, red onion, chimichurri (F,M,D,SD)*

## TO TEMPT

### Rhubarb & Custard Panna Cotta

*Poached rhubarb, candied lemon (W,D)*

### Salted Caramel Tart

*Pecan crumble, clotted cream ice cream (V,W,D,E,PN)*

### Irish Cream Pavlova

*Cookie crumble, coffee espuma (V,W,D,E,S,SD)*

### Fine Welsh Cheese

*Perl Las, Angiddy and Snowdonia Black Bomber, artisan crackers, shallot relish (V,W,D,SD)*

## TO COMPLETE

### Passion Fruit Pastilles

*Almond fudge (D,A)*

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