



Newbridge on Usk

By Celtic Manor

Table d'Hôte Dinner Menu

Newbridge on Usk, Tredunnoch, Usk, NP15 1LY

Two courses £26.00 per person

Three courses £32.00 per person

To Nibble

Optional extra course, supplement applies

Newbridge Bread (V,G,D)..... £5.25

Butter selection

Starters

Barley Risotto (V,G,D)

Grilled mushrooms, watercress

Deep Fried Whitebait (F,SD)

Tartare sauce

Prawn Cocktail (Cr)

Tangy Marie Rose sauce, lettuce

Onion Soup (V,G,D,SD)

Croutons, gratinated with cheese

Pressed Welsh Pork (SD,D,Mu,C)

Dates, celeriac, braised chicory

Main Courses

Welsh Beer Battered Fish (F,G,D,SD)

House fries, peas and tartare sauce

Grilled Chicken Breast (D,SD)

Sauteed kale, aioli, fried potato skins

Baked Celeriac (V,E,SD,Mu,C,D)

Remoulade, sauteed spinach, confit egg yolk

Newbridge Burger (G,S,D,E,SD,Mu)

Welsh beef and braised pork shoulder on a brioche bun, topped with Welsh tomato chutney, gherkin, Caerphilly cheese, roasted onion and lettuce, served with house fries, apple and cabbage slaw

Desserts

Chocolate Mousse (V,G,S,D,E,SD)

Gingerbread

Sticky Toffee Pudding (V,G,D,E,SD)

Toasted oat custard

Apple Tart (V,G,D)

Vanilla ice cream

Newbridge Brulée (V,G,N,D,E)

Biscotti

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.

✓ Vegan, (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.