

CHRISTMAS DAY at THE NEW COURT

Served Between 12noon & 2pm on Christmas Day 2019

£TBC per guest, £TBC per child under 12 (£30 non-refundable deposit per guest & pre-order required)

“All Lovingly Prepared by our Head Chef Douglas Field”

Champagne or Bucks Fizz then Canapes to Welcome You

*Snow Crab & Smoked Salmon Parcel w Crevettes
Twice Baked Welsh Cheddar Soufflé w Tangy Tomato Chutney (v)
Celeriac & Green Apple Soup, Parmesan Croutons (v)
Chicken Liver & Mushroom Pate, Toasted Brioche*

Champagne Sorbet w Raspberries

*Roast Pembrokeshire Turkey Breast, Fresh Stuffing, Pigs in Blankets
Rack of Welsh Grass Fed Lamb Crusted w Herb Crumble
Individual Beef Wellington w Caramelised Shallots
Fresh Halibut Fillet, Herb Beurre Blanc & Crispy Capers
Caramelised Onion, Red Pepper & Goats Cheese Strudel (v)*

“Main Course Dishes are Accompanied by Goose Fat Roasted Potatoes, Seasonal Buttered Vegetables, Cranberry, Chestnut & Pork Stuffing, Pigs in Blankets & Gravy”

*Traditional Christmas Pudding w Brandied Whipped Cream
Very Sherry Trifle, Shaved Chocolate & Caramelised Pecans
Chocolate & Chartreuse Mousse, Honeycomb & Truffles
Individual Fresh Berry Gateau St Honore
Christmas Pudding Ice Cream*

Warm Brandied Mince Pie & Coffee

“Christmas Day at The New Court” is only available by advance confirmed reservation, receipt of a pre-order and the payment of a non-refundable £30 per guest deposit

For reservations call 01291 671319 or email info@thenewcourtinn.co.uk

www.thenewcourtinn.co.uk

62 Maryport Street, Usk. NP15 1AD

Our dishes are cooked by a small kitchen team and we ask that you be considerate of this when waiting for the dish you have ordered to be freshly prepared for you. Please inform a member of staff if you have any food allergies or intolerances. We will be happy to discuss suitable options with you. Gratuities at your discretion and are shared equally among all our staff