

CHRISTMAS at THE NEW COURT

All Dishes Are Made From First Principles, Head Chef - Douglas Field

1 Course £14.95, 2 Courses £19.95, 3 Courses £24.95. (Children under 12, £9.95, £14.95, 19.95)

From 2nd December 2019, Monday to Saturday - Lunch 12pm - 2:30pm, Dinner 6pm - 9pm

Why Not Stay Over? - Enjoy Bed & Breakfast for Just £69 Double / £59 Single*

Appetisers

*King Prawn & Smoked Salmon Cocktail w Bloody Mary Sauce
Sunblush Tomato, Basil & Welsh Cheddar Arancini, Pesto Dressing (v)
Lightly Spiced Winter Squash Soup, Warm Bread & Butter
Grilled Goats Cheese Glazed w Truffled Honey, Roast Red Pepper Salad (v)*

Mains

*Turkey Breast Paupiette, Filled w Sage, Cranberry & Pork Stuffing, Wrapped in Bacon
Pan Roasted Supreme of Chicken w Celeriac Puree & Parsnip Crisps
8oz Welsh Rump Steak, Confit Tomato, Flatcap Mushroom w Peppercorn Sauce (+£2)
Fresh Fillet of Seabass w Watercress & Spinach Veloute
Winter Garden Vegetable Crumble (v)*

"Main Course Dishes are Accompanied by all the Seasonal Trimmings"

Desserts

*Traditional Christmas Pudding w Brandied Cream
Warm Chocolate & Orange Brownie, Salted Caramel Ripple Ice Cream & Honeycomb
Lemon & Blackcurrant Posset w Shortbread Finger
Pecan Pie, Maple Syrup & Whipped Cream
Christmas Pudding Ice Cream*

"Christmas at The New Court" is only available by advance confirmed reservation, receipt of a pre-order and the payment of a non-refundable £10 per guest deposit

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

www.thenewcourtinn.co.uk

62 Maryport Street, Usk. NP15 1AD

Special room rates only available when eating from this menu and booking with us direct.

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.