

THE PERFECT MATCH

THE POSTMASTER
SUITE

WALES V IRELAND
22ND FEBRUARY 2025



THE PARKGATE
HOTEL

FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

Starter

Severn & Wye Smokery Salmon

*Gentleman's cucumber relish, hot smoked salmon,
beetroot cured salmon, lemon gel, sourdough bread*

(F,D,W,E)

Main

Roasted Rack of Welsh Lamb

*Crispy lamb belly, potato and laverbread terrine,
roasted vegetables, lamb jus*

(SD,W,D,S,E)

Dessert

Paris-Brest

*Salted caramel, toasted almonds, Welsh chantilly
cream, crème anglaise*

(V,W,D,E,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