

BEAUJOLAIS  
NOUVEAU DAY

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THE PARKGATE  
HOTEL

# Starter

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## Terrine de Jambon Persillé

*Quali scotch egg, orange and stem ginger  
chutney, toasted sourdough*

*(W,S,D,E,SD)*

## Beaujolais Salad

*Roquefort cheese, Beaujolais poached pear,  
candied walnuts, chicory*

*(V,D,C,WN,SD)*

# Main

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## Rump Steak

*Slow cooked beef brisket croquette,  
potato galette, roasted winter vegetables,  
Beaujolais jus*

*(W,S,D,E,SD)*

## Goat's Cheese

*Provençale vegetables, pithivier, red  
pepper and basil sauce*

*(V,D,W,E)*

# Dessert

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## Tarte Au Citron

*Calvados crème*

*(V,W,D,SD)*

*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*