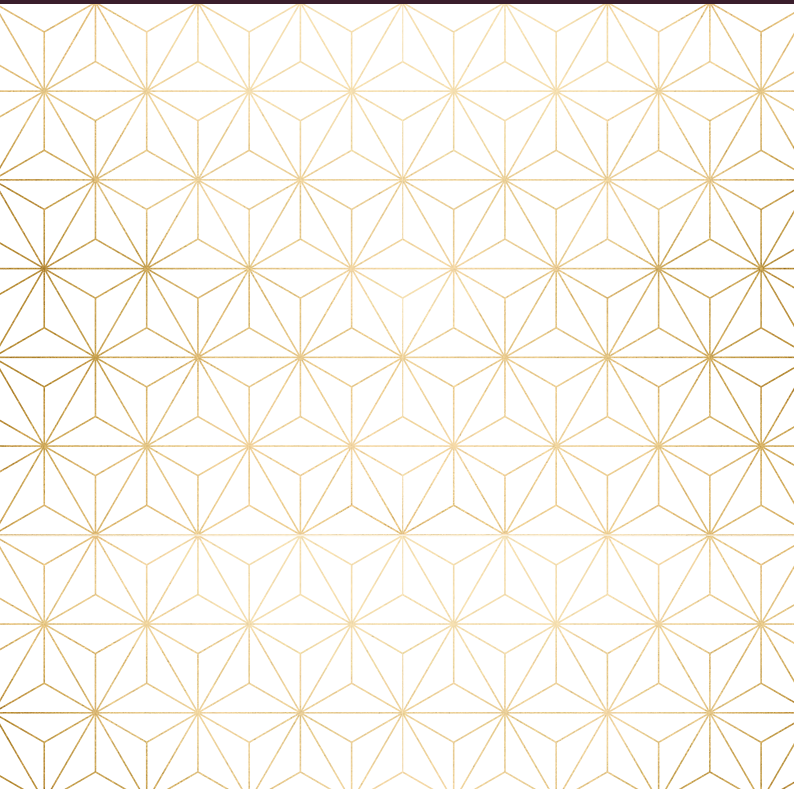
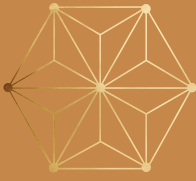


Christmas Day Lunch

Menu





Starters

Spiced Butternut Soup

Coconut cream, roasted pumpkin seeds, parsley oil
(V)

Prawn and Lobster Cocktail with Ruby Grapefruit

*Spiced Marie Rose sauce with Brecon gin,
lemon, herb salad*
(Cr,D,W,SD)

Pant-Ys-Gawn Goat's Cheese

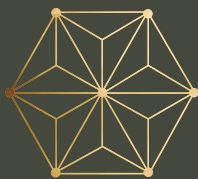
*Baked in pastry and served with champagne
creamed leeks*
(V,D,SD,E,W)

Monmouthshire Reared Pork Scotch Egg

Brecon vodka Bloody Mary sauce
(E,W,C,SD,Mu,S)

Grilled Octopus and Trealy Farm Smoked Paprika Chorizo

Roasted garlic aioli, herb oil, samphire
(M,E)



Mains

Roasted Turkey Breast

Sage and onion pork sausage wrapped in bacon, apricot pork stuffing, herb roasted potato, parsnip, carrot, Brussels sprouts, rich turkey jus
(SD)

Roasted Sirloin of Welsh Beef with Yorkshire Pudding

Herb roast potato, roasted root vegetables, Port wine jus
(SD,E,D,W)

Celebration of Welsh Rack of Lamb

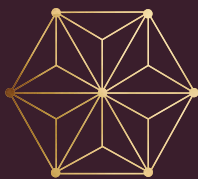
Crispy lamb shoulder, Pommes Anna, baby spinach, smoked bacon lardons, olive beignets, rosemary jus
(SD,E,D,W,Mu)

Roasted Pine Nut Crusted Cod

Leek and potato cake, fricassee of peas and beans, asparagus, chervil butter sauce
(F,D,SD)

Plant-Based Beetroot Wellington 🍷

Spiced tomato sauce, plant-based cheese, baby vegetables
(V,SD,W)



Desserts

Traditional Christmas Pudding
*Courvoisier VS Cognac sauce, mulled wine,
redcurrant compote*
(V,SD,E,D,N,W)

Parkgate Sticky Toffee Pudding
Vanilla ice cream, Halen Môn salted caramel sauce
(V,D,SD,S,W,E)

Apple and Blackberry Crumble Tart
Vanilla ice cream, Welsh cider custard
(V,W,D,SD)

Plant-Based Chocolate and Orange Tart 🌱
*Mandarin custard, orange and ginger gel,
festive fruit compote*
(V,S)

Welsh Cheese Platter
*Caerphilly, Perl Las, Perl Wen, Black Bomber Cheddar
and Y Fenni, served with grapes, celery, dried fruit,
oat cakes and chutney*
(V,D,W,C,S,Se,Mu)

Freshly Brewed Coffee and Tea

Mince pies
(V,W)

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.

√ Plant-based, (V) Vegetarian, (D) Contains milk, (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 (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.

THE PARKGATE
HOTEL