

PARTY ^{AT}
THE PARKGATE

The Postmaster Suite



THE PARKGATE
HOTEL

TO BEGIN

Assortment of Bread Rolls *(V,W,B,Se)*

Served with butter (V,D)

STARTER

Roasted Tomato and Red Pepper Soup

*Spiced sunflower seeds, basil oil, plant-based cream,
paprika puff pastry straw (V)*

MAIN COURSE

Roasted Turkey

*Cranberry pork sausage wrapped in bacon, sage and onion pork stuffing,
herb potato, parsnip, carrot, Brussels sprouts, rich turkey jus (SD)*

Spiced Squash, Chickpea
and Lentil Roast with Chestnuts 🍃

*Plant-based sausage wrapped in leek, sage and onion stuffing, herb potato,
parsnip and carrot, Brussels sprouts, plant-based herb gravy (V,S)*

DESSERT

Chocolate and Cherry Delice

*Cherry ripple cream, cherry and star anise gel, festive berry and cherry
compote (V,S,SD)*

AFTER DINNER

Freshly Brewed Coffee and Tea

Mince pies (V,W)

*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