

CHRISTMAS DAY
LUNCH



THE PARKGATE
HOTEL

STARTERS

CREAM OF LEEK AND POTATO SOUP (V,C,S)

DUCK AND CHICKEN LIVER PARFAIT (SD,E,D,S,G)

Red onion marmalade chutney, toasted brioche

CLASSIC PRAWN COCKTAIL
WITH BLOODY MARY SAUCE (E,S,CR,G)

Granary Bread and lemon

FESTIVE SUPERFOOD SALAD (V,N)

Roasted chestnuts, satsuma, avocado, quinoa, beetroot, roasted squash, quinoa, sunflower and pumpkin seeds, cucumber, broccoli, baby spinach, pomegranate, basil, fresh blueberries, ginger and grapefruit dressing

MAINS

All served with seasonal vegetables (V)

ROASTED TURKEY BREAST (SD)

Traditional sage, onion and pork stuffing, chorizo and pork sausages in bacon, herb roast potato, carrot and parsnip, Brussels sprouts and rich turkey jus

ROASTED SIRLOIN OF BEEF
WITH YORKSHIRE PUDDING (SD,E,D,G)

Horseradish potato gratin, roasted root vegetables,
red wine and tarragon jus

PORTOBELLO MUSHROOM, CHESTNUT,
WALNUT AND SPINACH WELLINGTON (V,E,D,N,G)

Sautéed wild mushrooms, onion gravy

LEMON SOLE FILLETS (SD,D,M,CR,F,G)

Crab, lightly dressed watercress, white wine butter sauce

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V,SD,E,D,N,G)

Courvoisier VS cognac sauce, mulled wine redcurrant compote

CHOCOLATE AND HAZELNUT TORTE (V,E,D,S,N,G)

Hazelnut ice cream, hot caramel sauce, praline

WELSH AND BRITISH CHEESE SELECTION (V,C,D,G)

Plum chutney, oat cheese biscuits

FRESHLY BREWED COFFEE OR TEA (G)

Mince pies

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.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (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.