

THE PERFECT MATCH

THE POSTMASTER  
SUITE

MENU



THE PARKGATE  
HOTEL

# FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

## Starter

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Confit Corn Fed Chicken Terrine

*Apple and fig chutney, rye bread crisps*

*(E,C,SD)*

## Main

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Roasted Eye of Welsh Beef Loin

*Confit shin, spring onion and chorizo champ, pearl  
barley, roasted vegetables, truffle jus (SD,G)*

## Dessert

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Peach Pabana

*Peach and pabana mousse, white chocolate, rum syrup,  
pineapple salad, fresh coriander (V,D,G,E,S,SD)*

## Cheese

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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,G,C,S,Se,Mu)*

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.