

NEW YEAR'S  
EVE DINNER



THE PARKGATE  
HOTEL

## STARTERS

LEEK, POTATO AND WATERCRESS SOUP (V,C,D,S)

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

Onion marmalade, toasted brioche

HOUSE SMOKED DUCK AND  
WATERMELON SALAD (SD,N)

Pickled shallots, wild rocket, honey roasted cashew nuts

KING PRAWN AND CRAB COCKTAIL (E,S,CR,G)

Atlantic prawns in classic Marie Rose sauce, shredded Cos lettuce, lemon net

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## MAINS

BEEF WELLINGTON (Mu,SD,E,D,G)

Gratin potatoes, carrot purée, roasted vegetables, Port wine and peppercorn jus

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

Sautéed wild mushrooms, onion gravy

SEA BASS FILLETS (D,CR,F,G)

Crab, clam, lightly dressed watercress, white wine butter sauce

HERB RACK OF WELSH LAMB (Mu,SD,D,S,G)

Pant-Ysgawn goat's cheese gratin potato, peas, broad beans, red wine jus

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## DESSERTS

POPCORN CRÈME BRULÉE (V,E,D,S,N,G)

Smoked strawberries, white chocolate and praline cookie

LEMON, RASPBERRY AND  
AMARETTO TRIFLE (V,SD,E,D,N,G)

CHOCOLATE TRUFFLE SLICE (V,E,D,S,N,G)

Pistachio ice cream, chocolate sauce

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

Tomato chutney, oat cheese biscuits

FRESHLY BREWED COFFEE OR TEA (V,D,S,N)

Petits fours

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.