ROOM SERVICE MENU

THE PARKGATE
HOTEL

Breakfast

Early Riser

12.50

Available 5.30am – 7.00am

Welsh Roasted Coffee,
Welsh Blended Teas or
Decaffeinated Coffee

Served with milk or cream

Fresh Orange Juice

Bakery Basket

Croissants, muffin,
Danish pastry and white or wholemeal toast

Served with a selection of preserves, butter, margarine or soya spread

Continental Breakfast

15.95

Available 7.00am – 10.30am

Choice of Cereals

Cornflakes, Rice Krispies, Coco Pops, Bran Flakes or Muesli

Served with milk, soy or oat milk

Choice of Fruit Juices

Orange, grapefruit, pineapple, cranberry, apple or tomato

Llaeth y Llan Natural
and Fruit Yoghurts
or Soya Yoghurt

Choice of Fresh
and Stewed Fruits

Fresh fruit salad, sliced orange, grapefruit, sliced melon, stewed prunes or peaches

Bakery Basket

Croissants, muffin, Danish pastry and white or wholemeal toast

Served with a selection of preserves, butter, margarine or soya spread

THE PARKGATE
HOTEL

Breakfast

À La Carte Breakfast

Available 7.00am – 10.30am

Basket of Morning Pastries

Croissant, muffin and Danish pastry, served with butter or low fat margarine and preserves

8.50

Parkgate Hotel Porridge

Made from Welsh milled oats and cooked with Welsh spring water or skimmed milk

6.50

Smoked Salmon Omelette

Severn and Wye smoked salmon three egg omelette, with toast and butter

12.50

Omelette

Classic free range three egg omelette with your choice of Cheddar cheese, mushrooms or ham, with toast and butter

9.50

Grilled Kippers

Saltwater herrings, lightly salted, dried and cold smoked, served with butter and lemon, toast and butter

9.50

Finnan Haddie

Haddock, partly boned, lightly salted and smoked, poached in milk and served with two poached eggs, grilled tomatoes, toast and butter

11.50

Eggs Benedict

Two poached eggs on a toasted muffin topped with cured ham and hollandaise sauce, served with toast and butter

9.50

Celtic Eggs Benedict

Our breakfast speciality – two poached eggs on a toasted muffin with Severn and Wye smoked salmon, topped with hollandaise sauce and served with toast and butter

12.50

The Parkgate Full Welsh

Two Shervington Farm poached or fried hen's eggs (V,E), Welsh cured roasted bacon loin (SD), grilled mushrooms (V) Douglas Willis gourmet pork sausage (SD), award-winning local black pudding (G,Mu,SD), grilled vine tomatoes (V), served with two slices of white or wholemeal toast with butter or low fat margarine and preserve

11.50

Beverages

Welsh Roasted Coffee

Filter, cappuccino, single espresso, latté or decaffeinated

From 3.50

Welsh Blended Tea

Traditional Breakfast, Earl Grey, Assam, Darjeeling, fruit and herbal infusions

From 3.50

Fresh Fruit Juices

Orange, pineapple, grapefruit, cranberry, apple or tomato

3.50

THE PARKGATE
HOTEL

Restaurant In Your Room Dining

Available 11.30am – 10.30pm

To Begin

Abergavenny Artisan Bread
Welsh salted butter, Halen Môn sea salt
4.50

Starters

The Sorting Room Salad
Perl Las Welsh blue cheese, prosecco poached pear, candied walnuts, chicory
7.50

Grilled Octopus
Trealy Farm smoked paprika chorizo, roasted garlic aioli, herb oil, samphire
10.00

Severn and Wye Penderyn Welsh Whisky Cured Salmon
Cucumber, dill and honey dressing
11.50

Welsh Coastal Fish Cake
Lime aioli
12.50

Confit Guineafowl
Baby spinach, crispy bacon, garlic croutons, 62-degree Shervington Farm egg yolk, Pedro Ximénez sherry vinegar dressing
12.50

Grilled Black Tiger Prawns
Garlic, lemon butter
14.50

THE PARKGATE
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Restaurant In Your Room Dining

Available 11.30am – 10.30pm

Mains

Seasonal Mushroom, Celeriac and Spinach Pie

17.50

Spiced Pumpkin Risotto

Toasted chilli pumpkin seeds, Hafod cheese, clotted cream

17.50

Grilled British Reared Chicken Breast

Teriyaki marinade, sautéed greens, Sriracha mayonnaise

17.50

Braised Welsh Beef and Ale Pie

18.50

Moroccan Roasted Salmon Fillet

Coriander beurre blanc, baby spinach, harissa spiced couscous, spiced lentils

18.95

Thirty-Five Day Dry Aged Welsh Reared Beef Sirloin

Roasted garlic, bone marrow

29.00

Rack of Brecon Lamb

Baby spinach, confit shallots, olive jus

34.00

Beef Wellington

Twenty-one day aged Welsh reared beef fillet, Perigourdine sauce

38.00

THE PARKGATE HOTEL

Restaurant In Your Room Dining

Available 11.30am – 10.30pm

Sauces

Garlic and Herb Butter
3.50

Penderyn Whisky and Peppercorn
3.50

Creamy Mushroom Ragout
3.50

Classic Béarnaise
3.50

Potatoes

House Fries
3.00

Buttery Mashed Potato
3.00

Sweet Potato Fries
3.00

Tatws Pum Munud
3.00

Welsh Goat's Cheese Gratin Potatoes
3.95

Truffle and Hafod Cheese Fries
5.00

Vegetables

Thyme Roasted Carrots
3.50

Brassica and Broccoli
3.50

Garlic Mushrooms
3.50

Green Beans with Bacon
4.50

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Restaurant In Your Room Dining

Available 11.30am – 10.30pm

Desserts

Sticky Toffee Pudding
Fudge sauce, Welsh honey ice cream

5.50

Apple and Cider Tarte Tatin
Madagascan vanilla ice cream, Taffy Apple cider crème anglaise

7.00

Iced Nougat Parfait
Praline, amaretto ice cream, Frangelico jelly

6.50

Textures of Chocolate
Melt in the middle hot chocolate sauce

7.50

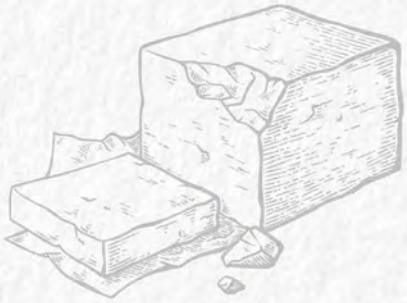
Paris-Brest
Salted caramel, Welsh Chantilly cream, praline, crème anglaise, gold leaf

8.50

Cheese Board

Welsh Cheese Board
Perl Wen, Hafod, Caerphilly and Perl Las blue cheese, served with a selection of artisan cheese biscuits, spiced pear and grape chutney, celery and grapes

10.50



THE PARKGATE
HOTEL

Night Owl Menu

Available 10.30pm - 5.30am

Sandwiches & Soup

All sandwiches served on white or brown bloomer bread, with Pipers Anglesey sea salt crisps

Cheddar Cheese
with Plum Chutney

6.50

Cheddar Cheese
Tuna Mayonnaise
with Red Onion

7.00

Soup of the Day

Served with artisan bread

5.95

Honey Roasted Ham
with Mustard

7.50

Sriracha Mayonnaise
Chicken

7.85

Desserts

Fresh Fruit Salad

5.50

New York Cheesecake

Berry compote

5.50

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.

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HOTEL