

CHRISTMAS DAY  
LUNCH



THE PARKGATE  
HOTEL

## STARTERS

### Baked Crab and Asparagus Tart

*Heirloom tomato salad (Cr,E,D,G,S)*

### Cauliflower Soup

*Roasted chestnuts, winter truffle (V,D,N)*

### Braised Rabbit and Bacon En Croûte

*Madeira cream (G,D,SD,E)*

### Monmouthshire Reared Pork Scotch Egg

*Brecon vodka Bloody Mary sauce (E,C,SD,G,D)*

### Grilled Octopus and Trealy Farm

### Smoked Paprika Chorizo

*Roasted garlic aioli, herb oil, samphire (M,E,SD,Mu,G,S)*

## MAINS

### Roasted Turkey Breast

*Sage and onion pork sausage wrapped in bacon, apricot  
and pork stuffing, herb potato, parsnip and carrots,  
Brussels sprouts, rich turkey jus (SD)*

### Roasted Sirloin of Welsh Beef with Yorkshire Pudding

*Herb roast potatoes, roasted root vegetables, Port wine jus  
(SD,E,D,G)*

### Rack of Welsh Lamb

*Welsh mustard and herb crust, goat's cheese hash brown, baby  
spinach, smoked bacon lardons, olive beignets, rosemary jus  
(SD,E,D,G,Mu)*

### Pan Fried Sea Bass Fillet

*Leek and potato cake, fricassee of peas and beans, asparagus,  
chervil butter sauce (F,D,SD)*

### Mediterranean Roasted Vegetable Wellington

*Filled with Pant-Ys-Gawn goat's cheese, tomato jus, roasted  
root vegetable (V,D,E,G)*

## DESSERTS

### Traditional Christmas Pudding

*Courvoisier VS cognac sauce, mulled wine redcurrant compote*

*(V,SD,E,D,N,G)*

### Ginger Parkin

*Brandy snap, gold spiced rum and raisin ice cream,*

*Halen Môn salted caramel sauce (V,D,SD)*

### Abergavenny Cox Apple

#### Shortbread Crumble

*Toffee apple home-churned ice cream, Somerset cider*

*brandy royal custard (V,G,D,SD)*

### Festive Christmas Bauble

*Gingerbread and orange mousse, ginger sponge,*

*mulled wine gel (V,D,S,SD)*

### 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)*

### Freshly Brewed Coffee or Tea

*Mince pies (V,G)*

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.