

NEW YEAR'S
EVE DINNER



THE PARKGATE
HOTEL

STARTER

Duck Liver Parfait

*Confit duck bon bon, red onion compote, roasted figs, herb salad,
grilled brioche (D,E,SD,N,G)*

INTERMEDIATE

Roasted Fillet of Sea Bass

Chorizo, octopus salad, lobster dressing (F,SD,Cr,G,D)

MAIN COURSE

Roasted Fillet of Beef

*Shin of beef wellington, mushroom purée, fondant potato,
butternut squash, heritage carrot, confit leek, red wine winter
truffle jus (D,E,G,SD,C,Mu)*

DESSERT

Penderyn Whisky Chocolate Tart with Poached Pear

*Praline cream, scorched meringue, white chocolate soil
(V,D,E,G,SD,N)*

CHEESE

Hand Crafted Welsh Cheese

*Dried fruit, celery, grapes, membrillo jelly, served with oatcakes,
warm bread and savoury biscuits (V,C,G,D,SD)*

Freshly Brewed Coffee and Tea

Petits fours (V,G,SD)

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.