

# ROOM SERVICE MENU

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THE PARKGATE  
HOTEL

# Breakfast

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## Early Riser

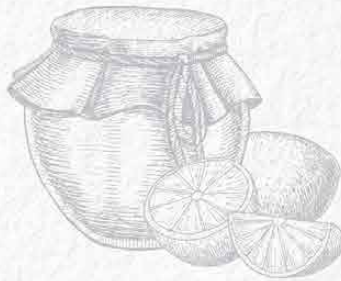
12.50

Available 5.30am – 7.00am

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Welsh Roasted Coffee,  
Welsh Blended Teas or  
Decaffeinated Coffee  
*Served with milk (V,D) or soya milk (V,S)*

Fresh Orange Juice  
(V)



Bakery Basket  
*Croissants (V,G,D,E), muffin (V,G,E,D,N,S),  
Danish pastry (V,G,D,E,S,N) and white  
or wholemeal toast (G,S)*  
*Served with a selection of preserves,  
butter (V,D), or sunflower spread (V)*

## Continental Breakfast

15.95

Available 7.00am – 10.30am

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Choice of Cereals  
*Cornflakes (V,G,D,S), Rice Krispies (V),  
Coco Pops (V,S), Bran Flakes (V,G) or  
Muesli (V,N,S,G)*  
*Served with milk (V,D) or soya milk (V,S)*

Choice of Fruit Juices  
*Orange, pineapple, cranberry,  
apple or tomato (V)*

Llaeth y Llan Natural  
and Fruit Yoghurts (V,D)  
or Soya Yoghurt (V,S)



Choice of Fresh  
and Stewed Fruits  
*Fresh fruit salad, sliced orange, grapefruit,  
sliced melon, stewed prunes or peaches  
(V)*

Bakery Basket  
*Croissants (V,G,D,E), muffin (V,G,E,D,N,S),  
Danish pastry (V,G,D,E,S,N) and white  
or wholemeal toast (G,S)*  
*Served with a selection of preserves,  
butter (V,D), or sunflower spread (V)*



## À La Carte Breakfast

Available 7.00am – 10.30am

### Basket of Morning Pastries

*Croissant, muffin and Danish pastry, served with butter or vegan margarine and preserves (V,G,D,E,S,N,Se)*

8.50

### Parkgate Hotel Porridge

*Made from Welsh milled oats and cooked with Welsh spring water or skimmed milk (V,G,D,SD)*

5.50

### Smoked Salmon Omelette

*Severn and Wye smoked salmon three egg omelette, with toast and butter (F,E,D,G)*

12.50

### Omelette

*Classic free range three egg omelette (V,E) with your choice of Cheddar cheese (V,D), mushrooms (V) or ham, served with toast and butter (V,G,D)*

9.50

### Grilled Kippers

*Saltwater herrings, lightly salted, dried and cold smoked (E,D), served with butter and lemon, toast and butter (V,G,D)*

9.50

### Eggs Benedict

*Two poached eggs on a toasted muffin topped with cured ham and hollandaise sauce, served with toast and butter (F,G,D,SD)*

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 (E,F,G,D,SD)*

12.50

### The Parkgate Full Welsh

*Two Shervington Farm poached, fried or scrambled hen's eggs (V,E), back bacon (SD), Douglas Willis gourmet pork sausage (SD), potato and leeks (V), baked beans (V), grilled mushrooms (V) grilled tomatoes (V), served with two slices of white or wholemeal toast (V,G) with butter (V,D) or spread (V) and preserve (V)*

16.00

## Beverages

### Welsh Roasted Coffee

*Americano (V,D)*  
3.90

*Latté (V,D)*  
4.10

*Cappuccino (V,D)*  
4.10

*Flat white (V,D)*  
4.10

*Mocha (V,D)*  
4.10

*Single espresso (V)*  
3.60

*Double espresso (V)*  
3.60

### Welsh Blended Tea

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

3.90

### Hot Chocolate

(V,D)

3.90

### Fresh Fruit Juices

*Orange, pineapple, grapefruit, cranberry, apple or tomato (V)*

3.50



A room service tray charge of £5.00 per delivery applies to all orders.



## Light Bites

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### Confit Chicken Croquettes

*Bacon jam*  
*(G,D,S,SD)*

6.00

### Welsh Rarebit

*Chilli jam, slow roasted heritage  
tomato, rocket*  
*(V,G,D,E,Mu)*

9.50

## Filled Artisan Sourdough Rolls

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*All served with winter slaw and house fries*

### Roasted Porchetta

*Burnt apple sauce, shaved fennel*  
*(G,D)*

12.95

### Roasted Sirloin Beef

*Rocket, salsa verde, slow roasted heritage  
tomato, red onion marmalade*  
*(Mu,G)*

15.50

### Grilled Halloumi, Avocado and Aubergine

*Chilli jam*  
*(V,G,D)*

12.95

### Sustainable Cod Fish Fingers

*Tartar sauce, crispy lettuce*  
*(F,G,S,E)*

12.95



# Restaurant In Your Room Dining

*Available 11.30am – 10.00pm*

## To Begin

Artisan Breads  
*Flavoured Welsh butter*

*(V,G,D)*

5.95

## Starters

Truffled Leek and  
Potato Soup

*Crispy leeks and spiced potato croquette*  
*(V,G,D,E,Mu)*

7.95

Monmouthshire Reared Pork  
and Sage Scotch Egg

*Black pudding crisps, winter apple slaw,  
burnt apple sauce*  
*(G,S,D,E,SD)*

8.50

Smoked Haddock and  
Parsnip Fishcake

*Curried mayonnaise, wilted spinach*  
*(F,E,Mu)*

9.00



Pressed Chicken and  
Herb Terrine

*Bacon jam, sourdough*  
*(G,D,SD)*

9.50

Octopus, Chilli and  
Herb Terrine

*Shaved fennel, crispy belly pork,  
chorizo jam*  
*(M)*

12.50

Grilled Tiger Prawns

*Ginger, coriander and lemongrass butter,  
crispy noodle salad*  
*(Cr,G,S,D)*

14.50

# Restaurant In Your Room Dining

Available 11.30am – 10.00pm

## Mains

### Salads

Moroccan Spiced Aubergine  
and Roasted Squash  
*Giant couscous and lentils, grilled Baby  
Gem lettuce, chimichurri dressing*  
(V,G,SD,C)

8.50

With Grilled Halloumi (V,D)  
3.00

With Grilled Chicken  
5.00

Classic Chicken  
Caesar Salad  
*Dry cured bacon, garlic sourdough crou-  
tons, Parmesan, anchovy fillets, crispy  
Romaine lettuce*  
(F,G,D,E,SD)

14.50

Potato and Herb Gnocchi

*Roasted figs, crispy Cavolo Nero,  
beetroot, Perl Las sauce, pine nuts*  
(V,G,D,SD)

20.00

Welsh Rarebit Cauliflower Pie

*Winter squash, caramelised red onion,  
buttery mashed potato, winter greens,  
vegetable gravy*  
(V,D,G,SD,Mu,E)

22.00



The Parkgate Steak Burger

*Beef steak patty on a toasted brioche bun  
topped with bacon jam, Cheddar and  
burger relish, served with house fries,  
BBQ beef croquette and winter slaw*  
(G,D,E,Mu,S,SD)

20.00

Braised Welsh Beef  
and Ale Pie

*Buttery mashed potato, winter greens,  
red wine gravy*  
(G,D,E,SD)

24.50

Sole Veronique

*Sautéed potato, Veronique sauce,  
samphire, wilted spinach*  
(F,SD,D,M,C)

22.00

Trio of Brecon Lamb

*Two-bone rack, slow braised faggot and  
crispy lamb breast, fondant potato,  
charred leeks, mint and redcurrant jus*  
(G,D,C,S,SD)

35.00



# Restaurant In Your Room Dining

Available 11.30am – 10.00pm

## Sides

House Fries (V)

4.50

Sweet Potato Fries (V)

3.50

Tomato, Rocket & Red Onion  
Salad (V,SD)

4.50

House Green Salad (V,SD)

4.50

Garlic Mushrooms (V,D)

4.50

Buttered Kale, Savoy Cabbage  
and Leeks (V,D)

4.50

## Desserts

Warm Chocolate Brownie

*Honeycomb, chocolate salami, Brecon  
honey ice cream*

(V,G,N,S,D)

8.50

Winter Fruit Crumble

*Crème anglaise*

(V,G,D,E)

8.50

Berries and Sorbet 🍷

(V)

8.50

Welsh Cheese Board

*Perl Las, Hafod, Mature Caerphilly  
Cheddar, Perl Wen and Chef's choice  
guest cheese, served with artisan crackers,  
celery, grapes and apple chutney*

(V,D,G,C)

14.50

Tarte au Citron

*Textures of raspberry, lemon curd,  
raspberry crème Chantilly*

(V,D,G,E)

9.00

Sticky Toffee Pudding

*Toffee sauce, fudge pieces,  
Brecon honey ice cream*

(V,G,D,E)

9.50

A room service tray charge of £5.00 per delivery applies to all orders.

# Children's Menu

For young diners aged 11 years and under

## Starters

Hand Cut Nachos  
*Topped With tomato salsa, Cheddar  
cheese  
and smashed avocado*  
(V)  
4.50

Winter Squash Soup  
*With fresh bread*  
(V,G)  
4.50

Welsh Cheese Croquettes  
*With chutney*  
(D,G,SD)  
5.50

Bacon Macaroni Cheese  
*With chutney*  
(G,D,E)  
6.00

## Mains

Breaded Cod Fish Finger  
*Winter green vegetables, mashed potato*  
(F,G,D)  
12.50

Welsh Beef Rump 5oz  
*Peas, beans, bacon and house fries*  
13.50



Grilled Chicken Breast  
*Winter green vegetables, house fries*  
(D)  
12.50

Pesto and Cheese Risotto  
*Cheese crisp*  
(V,D)  
10.50



# Children's Menu

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For young diners aged 11 years and under



## Desserts

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Sticky Toffee Pudding  
*Toffee sauce, vanilla ice cream*  
(V,D,G)  
4.50

Ice Cream  
*Two scoops of your choice: vanilla,  
strawberry or chocolate*  
(V,D)  
4.50

Winter Crumble  
with Custard  
(V,D,G)  
4.50

*A room service tray charge of £5.00 per delivery applies to all orders.*

# Night Owl Menu

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*Available 10.00pm – 6.00am*

## Sandwiches

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

Cheddar Cheese  
with Plum Chutney  
(V,G,D,SD,S)

6.50

Tuna Mayonnaise  
with Red Onion  
(G,E,F,SD,S)

7.00



Honey Roasted Ham  
with Mustard  
(G,Mu,SD,S)

7.50

Sriracha Mayonnaise  
Chicken  
(G,E,S)

7.85

## Desserts

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Fresh Fruit Salad  
(V)

5.50

White Chocolate and  
Baileys Cheesecake  
*Berry compote*  
(V,G,N,S,D,E)

6.50



*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.*

*(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.*

*An additional room service tray charge of £5.00 per delivery applies to all orders.*



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