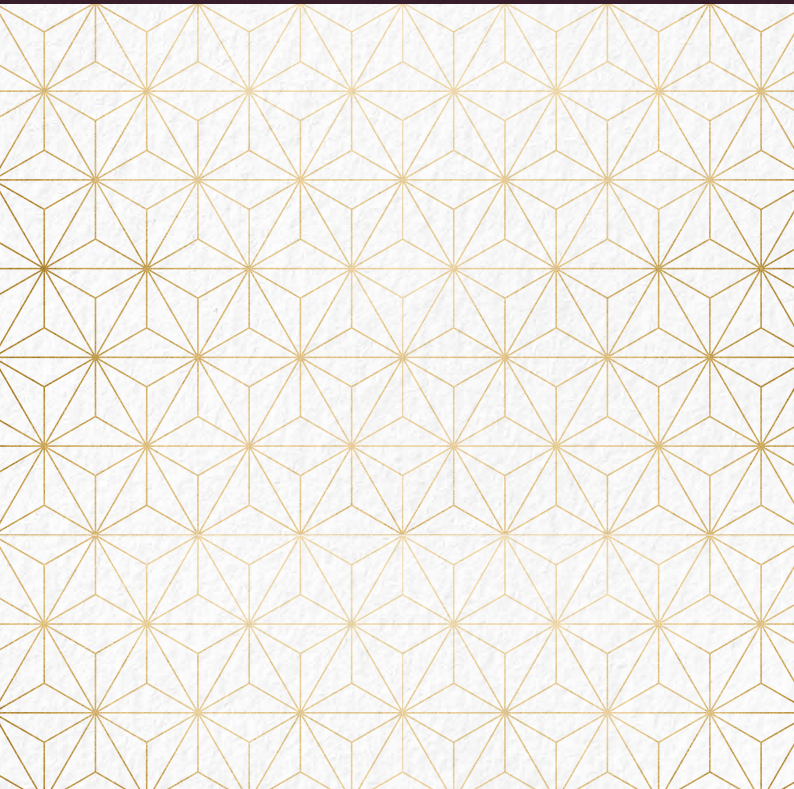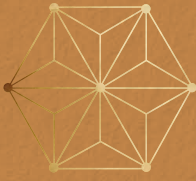# Christmas Day Lunch

Menu

Starters

Baked Crab and Asparagus Tart
Heirloom tomato salad
(Cr,E,D,G,S)

Cauliflower Soup
Roasted chestnuts, winter truffle
(V,D,N)

Pressed Rabbit and Bacon
Madeira cream
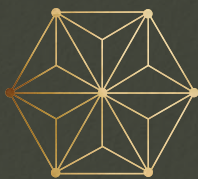*(G,D,SD,E)*

Monmouthshire Reared
Pork Scotch Egg
Brecon vodka Bloody Mary sauce
(E,C,SD)

Grilled Octopus and Trealy Farm
Smoked Paprika Chorizo
Roasted garlic aioli, herb oil, samphire
(M,E)

Mains

Roasted Turkey Breast

*Cranberry pork sausage wrapped in bacon, sage and onion
pork stuffing, herb potato, tian of parsnip and carrot,
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)

THE PARKGATE
HOTEL

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)

Apple Shortbread Crumble
Toffee apple, vanilla ice cream, cider brandy royal custard
(V,G,D,SD)

Festive Dark Chocolate Tart
Vanilla custard, cherry and mulled wine compote
(Ve,S)

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 and Tea
Mince pies
(V,G)

THE PARKGATE
HOTEL

THE PARKGATE
HOTEL