

THE PERFECT MATCH

THE POSTMASTER  
SUITE

WALES V FRANCE  
15TH FEBRUARY 2026

THE PARKGATE  
HOTEL

# FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

## Starter

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Jambon Persillé Ham Hock Terrine  
*Peas, vanilla burnt apple purée, Bloody Mary sauce,  
mini Scotch egg, watercress*  
(E,W,SD,S)

## Main

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Fillet of British Beef  
*Wild mushroom purée, roasted garlic fondant potato,  
roasted vegetable tian, French onion and Port wine jus*  
(D,SD,C)

## Dessert

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Milk Chocolate Sphere  
*Milk chocolate mousse with caramel soft centre,  
vanilla cheesecake, shortbread*  
(V,D,W,S,E)

*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.*

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

**Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

**Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle:**  Plant-based, (V) Vegetarian