



THE PERFECT MATCH

THE POSTMASTER
SUITE

MENU



THE PARKGATE
HOTEL

FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

Starter

Confit Corn Fed Chicken Terrine and
Monmouthshire Air Dried Ham
*Marinated baby leeks, chorizo jam, confit chicken bon
bon, baked mini onion loaf*
(G,SD,D)

Main

Whole Roasted Welsh Fillet Beef
*Dauphinoise potatoes, roasted vegetable tian,
Glamorgan ale jus*
(D,SD,Mu,G)

Dessert

Dark Chocolate and Hazelnut Sphere
*Hazelnut mousse with caramel and praline soft centre,
vanilla cheesecake, shortbread*
(V,D,N,G,S,E)

Coffee or Welsh Tea
Wickedly Welsh chocolates
(V,D,S,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.