



THE PERFECT MATCH

THE POSTMASTER
SUITE

VEGETARIAN
MENU



THE PARKGATE
HOTEL

FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

Starter

Welsh Perl Las Panna Cotta

*Mild Welsh blue cheese, pepper relish, fennel,
celery and walnut salad, bread cracker*

(V,D,G,N,C)

Main

Beetroot Wellington

*Wild Mushrooms and truffle gel, garlic and fondant
potato, roasted root vegetables, sherry vinegar jus*

(V,D,E,SD,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.