

"My heart is, and will always be, yours"

Sense & Sensibility - Jane Austin

Valentine's Menu



THE SORTING
ROOM

Valentine's Dinner

At The Parkgate Hotel we believe in fairy tales and love.
So, if love is the food of the soul, then this menu
is our love letter to you.

To Nibble

Ground Bakery Artisan Bread

Welsh salted butter, Halen Môn sea salt

(V,W,B,D)

Starters

The Sorting Room Salad

*Perl Las Welsh blue cheese, prosecco
poached pear, candied walnuts, chicory*
(V,D,SD,WN)

Grilled Octopus

*Trealay Farm smoked paprika chorizo,
roasted garlic aioli, herb oil, samphire*
(M,SD,D)

Woodland Ham Hock
& Pea Terrine

*Quali Scotch egg, orange and stem
ginger chutney, toasted sourdough*
(W,S,E,SD,B)

Grilled Black Tiger Prawns

Garlic, lemon butter
(CR,D)

Mains

Beef Wellington

*Twenty-one day aged Welsh reared beef
fillet, thyme roasted carrots, gratin
potatoes, Perigourdine sauce
(W,D,E,SD)*

Rack of Welsh Lamb

*Baby spinach, confit shallot, Tatws
Pum Munud, olive jus
(D,SD)*

Roasted Cornfed

Chicken Breast

*Stuffed with Chanterelle mushroom
truffle farce and wrapped in Parma
ham, galette potato, asparagus,
prosecco cream sauce
(SD,D)*

Roasted Fillet of Sea Bass

*Saffron fondant potato, seafood sauce
(F,CR,D,SD)*

Potato & Herb Gnocchi

*Roasted figs, crispy Cavolo Nero,
beetroot, Perl Las cheese sauce
(V,W,D,SD,E)*

"He is more myself than I am.

Whatever our souls are made of, his and mine are the same"

Wuthering Heights - Emily Bronte

*"Two souls are sometimes created together
and in love before they are even born"*

F. Scott Fitzgerald

Dessert

Crepe Suzette

Madagascan vanilla ice cream
(V,W,D,E,SD)

Textures of Chocolate

Melt in the middle hot chocolate sauce
(V,D,E,W,S)

Lemon Tart

Berry compote, Chantilly cream
(V,W,E,D,SD)

Baileys & White Chocolate Cheesecake

Raspberry gel, Chantilly cream
(V,W,D,E,SD,S)

Freshly Brewed Welsh Coffee & Tea

Served with petits fours
(V,D,S,N)

A discretionary 10% service charge will be added to your bill.

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