



THE PARKGATE
HOTEL

New Year's Eve
Dinner

—
VEGETARIAN MENU





Starters

Baked Truffled Onion Soup 🍄

Winter truffle, puff pastry
(V,W,C)

Rioja Poached Pear, Candied

Walnut and Perl Las Salad

Candied walnuts, walnut oil dressing
(V,SD,D,WN)



Mains

Beetroot Wellington

*Gratin potatoes, butternut squash purée,
roasted vegetables, vegetable jus*
(V,W,D,E,MU,SD)

Portobello, Chestnut and

Chanterelle Mushrooms

Risotto 🍄

*Baby spinach, Applewood smoked
plant-based cheese, pea shoots (V)*



Desserts

Taffy Apple Henry VII Pembrokeshire Cider Torte

*Caramel and apple, hazelnut frangipane,
apple compote, cinnamon cream,
banoffee gel*
(V,D,W,S,E,H,SD)

Golden Belgian Chocolate Tart 🍫

*Gold leaf, plant-based cream,
winter berry compote*
(V,S)

Welsh Cheese

*Perl Wen, Hafod, Caerphilly and Perl las blue
cheese, artisan cheese biscuits, spiced pear &
grape chutney, celery & grapes*
(V,C,SE,D,E,W)

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



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