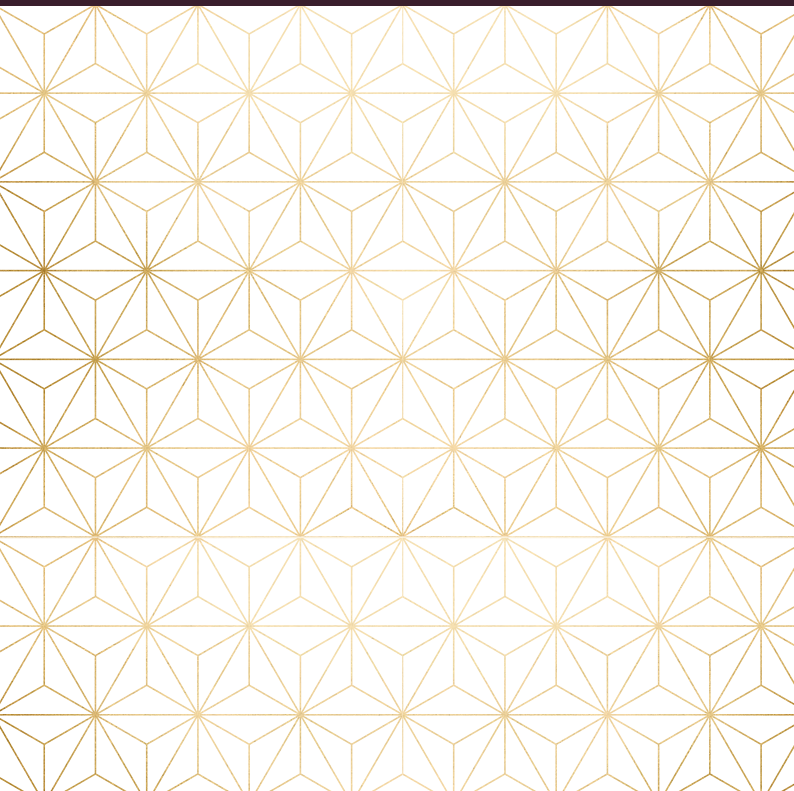
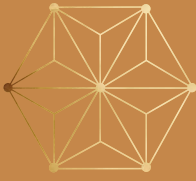




Christmas Day Lunch

Menu





Starters

Spiced Parsnip and Sweet Potato Soup

Coconut dressing, herb oil, Ground Bakery sourdough bread
(V,W,B)

Trio of Welsh Duck

*Duck liver and brandy parfait with smoked duck and duck
spring roll, hedgerow chutney, sourdough*
(W,B,SD,E,S)

Prawn and Crayfish Cocktail with Ruby Grapefruit

*Spiced Marie Rose sauce with Brecon gin, lemon,
brown bread and Welsh butter*
(CR,D,W,SD)

The Parkgate Salad

*Perl Las, pear and beetroot salad with saffron-poached
pears, chicory, ranch dressing and candied walnuts*
(V,WN,SD,D)

Penderyn Single Malt Welsh Whisky Cured Salmon

*Brecon vodka crème fraîche, deep fried avocado, pickled
cucumber, miniature multigrain onion loaf, lemon*
(F,SD,D,W,E)



Mains

All served with bowls of sprouts with roasted chestnuts, red cabbage and redcurrant jelly (V)

Hand Carved Glamorgan Turkey

Cranberry and pork sausage wrapped in bacon, sage and onion pork stuffing, roast potatoes, parsnip, carrot, Brussels sprouts, rich turkey jus
(SD)

Roasted Sirloin of Welsh Beef with Yorkshire Pudding

Roast potatoes, roasted root vegetables, Port wine jus
(SD,E,D,W)

Roasted Rack of Welsh Lamb

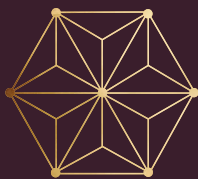
Gratin potato, green beans, smoked bacon lardons, rosemary jus
(SD,E,D,W,MU)

Pan Fried Sea Bass Fillets with King Prawns

Chive and crab mash, asparagus, chervil butter sauce
(F,D,W,CR)

Roasted Heritage Beetroot Wellington

*Mushroom and truffle purée, tomato jus,
roasted root vegetables*
(V,W)



Desserts

Traditional Christmas Pudding

Courvoisier VS Cognac sauce, mulled wine fruit compote
(V,SD,E,D,W)

Paris-Brest

*Salted caramel, Welsh chantilly cream, praline,
crème anglaise*
(V,W,D,E,A,H)

Baileys, White Chocolate and Cookie Cheesecake

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

Plant-Based Chocolate and Cherry Delice 🍃

*Cherry ripple cream, cherry and star anise gel,
festive berry and cherry compote*
(V,S,SD)

Welsh Cheese Platter

*Caerphilly, Perl Las, Perl Wen, Black Bomber Cheddar
and Hafod, with grapes, celery, dried fruit,
oat cakes and chutney*
(V,D,W,C,S,SE,MU)

Freshly Brewed Coffee and Tea

Mince pies
(V,W)

THE PARKGATE
HOTEL

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

THE PARKGATE
HOTEL