

THE PERFECT MATCH

THE POSTMASTER
SUITE

WALES V NEW ZEALAND
14TH NOVEMBER 2026

THE PARKGATE
HOTEL

FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

Starter

Smoked Duck and Shredded
Duck Bonbon with Hoisin

*Watermelon, red onion marmalade gel, mini farmhouse
loaf and shoots (D,E,W,SD)*

Main

8oz Welsh Sirloin Steak
with Peppercorn Sauce

*Wild mushroom purée, roasted garlic Pommies Anna potatoes,
roasted vegetables (D,SD,MU)*

Dessert

Dark Chocolate and Hazelnut Sphere
with Chocolate Ganache

*Hazelnut mousse with caramel and praline soft centre, vanilla
cheesecake, shortbread, creme anglaise (V,D,H,W,S,E)*

*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