THE PERFECT MATCH

THE POSTMASTER Suite

WALES V NEW ZEALAND 22ND NOVEMBER 2025

THE PARKGATE

FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

Starter

Ham Hock Ballotine

Peas and mint, burnt apple purée, mini black pudding Scotch egg, wild rocket, pickled shallots

(E,W,SD,S)

Main

Roasted Fillet of British Beef

Wild mushroom purée, roasted garlic, Pommes Anna potatoes, roasted vegetable tian, Port wine jus

(D,SD)

Dessert

Dark Chocolate and Hazelnut Sphere

Hazelnut mousse with caramel and praline soft centre, chocolate ganache, 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 arean 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