



THE PARKGATE
HOTEL

New Year's Eve
Dinner

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MENU





Starters

Baked Truffled Onion Soup

*Twenty-four hour slow cooked Welsh beef
brisket, winter truffle, puff pastry*

(W,C,D,E,SD)

Scallops Saint Jacques

*Grilled scallops with Gruyère cheese,
button mushrooms, herb and cream sauce*

(CR,D,SD,SD)

Symphony of Duck

*Tea smoked duck breast, Chinese five spice
duck spring roll, pickled watermelon,
black garlic hoisin gel*

(W,D,SD,E,S,SD)

Mains

Beef Wellington

*Gratin potatoes, butternut squash purée,
roasted vegetables, Port wine jus*

(W,D,E,MU,SD)

Sea Bass Fillets

*Crab risotto, dressed watercress, white
wine butter sauce*

(D,CR,F,W,SD)

Celebration of Welsh Lamb

*Roasted lamb rump, crispy lamb belly,
shepherd's pie, salt baked parsnip purée,
Welsh coastline laverbread, Pommes*

Anna, rosemary jus

(W,D,SD,E,S,SD)



Desserts

Taffy Apple Henry VII Pembrokeshire Cider Torte

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

Dark Chocolate and Hazelnut Sphere

*Hazelnut mousse with caramel and
praline soft centre, vanilla
cheesecake, shortbread*
(V,D,N,G,S,E)

Welsh Cheese

*Perl Wen, Hafod, Caerphilly and Perl Las blue
cheese, artisan biscuits, spiced pear and grape
chutney, celery and 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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