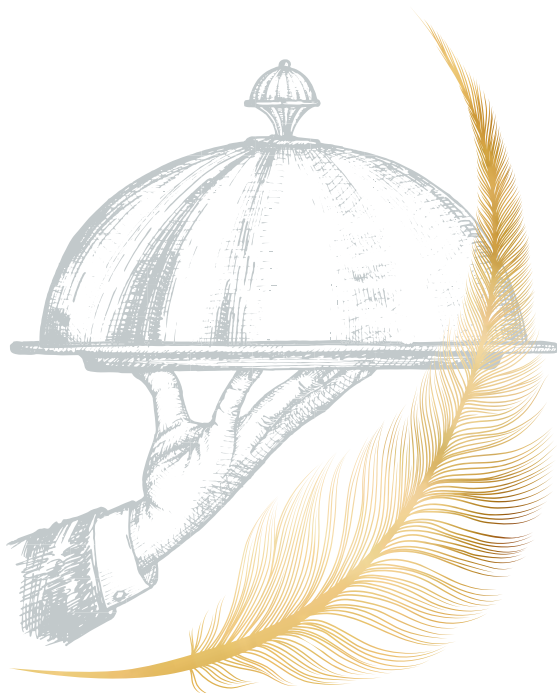


ROOM SERVICE MENU



*To order room service, simply scan the QR code
or dial 6107 on your bedroom telephone.*



Breakfast

Early Riser

12.50

Available 5.30am – 7.00am

Welsh Roasted Coffee,
Welsh Blended Teas or
Decaffeinated Coffee

Served with milk (V,D), or soya milk (V,S)

Fresh Orange Juice (V)

Bakery Basket

*Croissants (V,W,D,E), muffin (V,W,E,D,S),
Danish pastry (V,W,D,E,S,A,WN,PS,H)
and white or wholemeal bloomer toast
(V,W,S)*

*Served with a selection of preserves,
butter (V,D), or sunflower spread (V)*

Continental Breakfast

16.50

Available 7.00am – 10.30am

Choice of Cereals

*Cornflakes (V,W,S), Rice Krispies (V,W),
Coco Pops (V,S,W), Frosties (V,S,W)
or Muesli (V,A,S,W)*

*Served with milk (V,D) or
sugar free oat milk (V)*

Choice of Fruit Juices

Fresh orange, cranberry or apple (V)

Llaeth y Llan Natural and
Fruit Yoghurts (V,D) or Soya
Yoghurt (V,S)

Bakery Basket

*Croissants (V,W,D,E), muffin (V,W,E,D,S),
Danish pastry (V,W,D,E,S,A,WN,PS,H)
and white or wholemeal bloomer toast
(V,W,S)*

*Served with a selection of preserves,
butter (V,D) or sunflower spread (V)*

Choice of Fresh and Stewed Fruits

*Fresh fruit salad, sliced orange, grapefruit,
sliced melon (V)*

À La Carte Breakfast

Available 7.00am – 10.30am

The Parkgate Full Welsh

Two Shervington Farm poached, fried or scrambled hen's eggs (V,E), back bacon (SD), Douglas Willis gourmet pork sausage (SD), baked beans (V), grilled mushrooms (V), grilled tomatoes (V), served with two slices of toasted white or wholemeal bread (V,W) with butter (V,D) or spread (V) and preserve (V)

18.95

Celtic Eggs Benedict

Our breakfast speciality – two poached eggs on a toasted muffin with Severn & Wye Smokery smoked salmon, topped with hollandaise sauce (E,F,W,D,SD)

14.50

Omelette

Classic free range three egg omelette (V,E) with your choice of Cheddar cheese (V,D), mushrooms (V) or ham, served with toast and butter (V,W,D)

12.50

Eggs Benedict

Two poached eggs on a toasted muffin topped with cured ham and hollandaise sauce (E,W,D,SD)

12.50

Grilled Kippers

Saltwater herrings, lightly salted, dried and cold smoked (F,D), served with butter and lemon, toast and butter (W,D)

11.95

Basket of Morning Pastries

Croissant, muffins and Danish pastry, served with butter or plant-based margarine and preserves (V,W,D,E,S,A,WN,PS,H)

10.25

Parkgate Hotel Porridge

Made with Welsh milled oats and cooked with Welsh spring water or skimmed milk (V,W,D)

6.95

A room service tray charge of £5.00 per delivery applies to all orders.



Breakfast Beverages

Welsh Roasted Coffee

Americano (V,D)

4.50

Latté (D)

5.50

Cappuccino (V,D)

5.50

Flat white (V,D)

5.50

Mocha (V,D)

5.50

Single espresso (V,D)

4.50

Double espresso (V,D)

5.50

Welsh Brew Tea

*Traditional Breakfast, Earl Grey, Assam,
Darjeeling, fruit and herbal infusions*

4.50

Hot Chocolate

(V,B,D,S)

5.50

Fresh Fruit Juices

*Orange, pineapple, grapefruit, cranberry,
apple or tomato (V)*

3.50

A room service tray charge of £5.00 per delivery applies to all orders.

Restaurant In Your Room Dining

Available 11.30am – 9.30pm

Light Bites

Monmouthshire Reared Pork
Scotch Egg
Chorizo, Brecon vodka Bloody Mary sauce
(E,C,SD,W)
9.25

Sorting Room Houmous 🌿
Grilled pitta bread
(V,W,SE)
6.95

Ground Bakery Sourdough
Welsh salted butter, Halen Môn sea salt
(V,W,D,B)
5.95

House Marinated
Kalamata Olives 🌿
(V,SD)
4.95

Salads

Classic Chicken
Caesar Salad
Maple cured bacon, croutons, Gran
Levante cheese, marinated anchovy fillets,
crispy Romaine lettuce
(D,W,SD,F)
14.95

Superfood Salad
Hass avocado, beetroot, cucumber,
roasted seasonal vegetables, lentils,
quinoa, poppy seeds, sunflower seeds,
pumpkin seeds, cucumber, broccoli, fresh
blueberries, Greek yoghurt dressing
(V,D)
9.95

Wraps

All served with mixed garden salad and winter slaw

Grilled Turmeric Spiced Salmon Wrap

*Tenderstem broccoli, soy sauce, Portobello
mushroom, wild rocket, Middle Eastern
spiced houmous and Hass avocado
(F,SE,W)*

18.95

Smoked Applewood Cheese Wrap

*Beetroot falafel, gin and rhubarb
chutney, served in a gluten free wrap
(V,SD)*

12.95

Oriental Duck Wrap

*Five spiced confit duck, pickled
cucumber, spring onions, hoisin sauce
(SD,W,S)*

14.95

Mains

Thirty-Five Day Dry Aged
Welsh Reared Beef Rump 10oz

*Triple cooked Maris Piper chips, roasted
garlic, slow roasted tomato, confit
mushroom, Penderyn whisky
peppercorn sauce
(D,SD)*

34.95

Parkgate Steak Beef Burger
*On a brioche bun, topped with Caerphilly
cheddar, house burger sauce, rocket,
tomatoes and crispy onions, served with
house fries and slaw
(W,D,E)*

24.00

Hand Carved Glamorgan
Turkey Dinner

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

24.00

Parkgate Festive Club
Sandwich

*Triple layer sandwich filled with maple
cured bacon, fried Shervington Farm
egg, mayonnaise, iceberg lettuce, roasted
turkey breast and tomato, served with
house fries and winter slaw
(W,E,D,SD)*

19.95

Sauces

Garlic and Herb Butter
(V,D)

4.95

Penderyn Whisky
Peppercorn Sauce
(D,SD)

4.95

A room service tray charge of £5.00 per delivery applies to all orders.

Potatoes

Truffle and Hafod Cheese
Fries (V,D)

5.95

Sweet Potato Fries 🍴 (V)

5.25

House Fries 🍴 (V)

4.95

Pommes Purée (V,D)

4.95

Vegetables

Thyme and Honey Roasted
Root Vegetables 🍴 (V)

5.25

House Mixed Salad 🍴 (V,SD,MU)

5.25

Green Beans, Broccoli and
Peas with Granola Crumble
(V,D)

5.25

Garlic Mushrooms (V,D)

5.25

Desserts

Cherry and Coffee Tiramisu
*Kirsch-soaked cherries, almond
cantuccini biscuit (V,W,A,D,E,SD)*

9.95

Tarte au Citron
*Clotted cream, raspberry gel
(V,W,D,E,S)*

8.50

Sticky Toffee Pudding
*Welsh honeycomb ice cream, toffee sauce
(V,W,D,E,S)*

8.50

Traditional
Christmas Pudding
Brandy anglaise (V,W,D,E,SD)

8.50

Welsh Cheese Selection
*Perl Wen, Hafod, Caerphilly, Perl Las
blue cheese, artisan cheese biscuits,
spiced pear and grape chutney, celery
and grapes (C,SE,D,E,W,B,O)*

14.50

Children's Menu

For young diners aged 12 years and under

Starters

Hand Cut Nachos

*Topped with aged Cheddar cheese sauce,
tomato salsa, sour cream and smashed
avocado (V,D,W)*

4.50

Ciabatta Bread

*Welsh salted butter, Halen Môn sea salt
(V,W,D)*

4.50

Roasted Vine Tomato Soup

With a warm bread roll (V,W)

4.50

Mains

Thirty Day Aged Rump Steak 5oz

*Grilled tomato and your choice of house
fries or sweet potato fries (SD)*

15.95

Twenty-Eight Day Aged Welsh Beef Steak Burger 4oz

*On a brioche bun topped with tomato
and crispy onions, served with house
fries and slaw (W,D,E)*

10.95

Grilled British Reared Chicken Breast

*Sautéed greens, house fries or
sweet potato fries (SD)*

12.95

Penne Pasta

*Tomato sauce and grated cheese
(V,W,D)*

9.95

A room service tray charge of £5.00 per delivery applies to all orders.

Children's Menu

For young diners aged 12 years and under



Desserts

Sticky Toffee Pudding
*Toffee sauce, fudge pieces, Brecon
honey ice cream*
(V,W,D,E)
5.95

Vanilla Cheesecake
Strawberry sauce, vanilla ice cream
(V,W,D,E,S)
4.95

Warm Chocolate Fudge Cake
Vanilla ice cream
(V,W,D,E,S)
5.95

A room service tray charge of £5.00 per delivery applies to all orders.

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

Night Owl Menu

Available 10.00pm – 6.00am

Pizza

Pepperoni

Mozzarella cheese, pepperoni, tomato and oregano sauce (W,D)

18.00

Margherita

Mozzarella cheese, Fresh tomato, and oregano sauce (V,W,D)

16.00

Sandwiches

*All served on white or brown bread, with Pipers
Anglesey sea salt crisps*

Cheddar Cheese with
Plum Chutney (V,W,D,SD,S)

8.50

Honey Roasted Ham
with Mustard (W,MU,SD,S)

8.00

Roasted Chicken, Sweet
Cured Bacon and
Mayonnaise (W,S)

8.50

Tuna Mayonnaise with
Red Onion (W,F,S)

8.00

Desserts

Fresh Fruit Salad (V)

6.00

New York Cheesecake

Berry compote (V,W,D,E,S)

7.00