



THE PARKGATE
HOTEL

THE ITALIAN JOB

An evening of culinary and sporting celebration with Michelin Star Chef Roger Jones

Thursday 12th March 2026



WELSH SPORTS
HALL OF FAME



THE ITALIAN JOB

Drinks Reception

Bellavista Extra Brut, Franciacorta, N.V

Canapés

Ceviche of Red Shrimp with Mascarpone

Beef Carpaccio with Bone Marrow and Cavolo Nero

Fava Bean with Truffles & Ceps

Grana Padano & Parma Ham Custard Tartlets

Dinner Menu

Marinated Chalk Stream Trout
Sicilian lemon olive oil, rocket pesto, almonds
Pinot Bianco, Tramin, Alto Adige 2024

Pembroke Lobster Ravioli
Langoustine, sage and saffron jus
Chardonnay, Gaun, Alois Lagaeder 2023

Cep & Morel Mushroom Risotto
Parmesan crisps, freshly grated truffles, morel cream
Chianti Classico San Jacopo, Castello Vicchiomaggio 2024

Slow Cooked Ceredigion Lamb Ragout
Cianfotta, lentils
Chianti Superiore, Villa Saletta 2018

Tiramisu
Vin Santo del Chianti Bonacchi 2016

Meet the chef

Roger Jones held a Michelin Star for 14 years with his restaurant The Harrow at Little Bedwyn. He is one of the founding editors of The Buyer, founder of the Mamba Decanter Awards, the Tri Nations Wine Challenge, and ambassador of the Champagne and Sparkling Wine World Championships.



CHARITY PARTNER



Supporting families affected
by Motor Neurone Disease

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