



THE PARKGATE
HOTEL

New Year's Eve
Dinner

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MENU





Starters

Symphony of Duck

*Tea smoked duck breast, duck liver
parfait, Chinese five spice duck spring roll,
pickled watermelon, black garlic hoisin gel*
(W,D,SD,E,S,SD)

Baked Truffled Onion Soup

*Twenty-four hour slow cooked Welsh
beef brisket, winter truffle, puff pastry*
(W,C,D,E,SD)

Penderyn Single Malt Welsh Whisky Cured Salmon

*Brecon vodka crème fraîche, deep fried
avocado, pickled cucumber, miniature
multigrain loaf, lemon*
(E,SD,D,W,E)

Mains

Beef Wellington

*Gratin potato, butternut squash purée,
roasted vegetables, Port wine jus*
(W,D,E,MU,SD)

Fresh Halibut Fillet

*Crab mash, king prawns, winter greens,
champagne butter sauce*
(D,CR,F,W,SD)

Celebration of Welsh Lamb

*Roasted lamb rump, crispy lamb belly,
shepherd's pie tart, salt baked parsnip
purée, Welsh 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,W,S,E,N,SD)

Dark Chocolate and Hazelnut Sphere

*Hazelnut mousse with caramel and
praline soft centre, vanilla
cheesecake, shortbread*

(V,D,N,W,S,E)

Welsh Cheese

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

(V,C,SE,D,E,W)

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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