

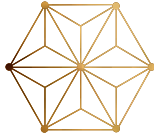


THE PARKGATE  
HOTEL

# Boxing Day Lunch Menu

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## Boxing Day Lunch

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Three courses  
76.00 per person

### Starters

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#### Spiced Winter Squash Soup 🍃

*Herb oil, spiced pumpkin seeds,  
paprika puff pastry (V,S)*

#### Monmouthshire Scotch Egg

*Brecon vodka Bloody Mary mayonnaise  
(W,D,SD,MU,E,C,S)*

#### Chicken and Pesto Terrine

*Welsh tomato chutney, baked ciabatta, pork  
scratching (SD,D,W)*

#### Superfood Salad 🍃

*Hass avocado, beetroot, cucumber, roasted  
seasonal vegetables, lentils, black and  
white quinoa, toasted spiced pumpkin seeds,  
cucumber, broccoli, fresh blueberries, house  
dressing (V,SD)*

#### Prawn Cocktail

*Spiced Marie Rose sauce with Brecon gin,  
lemon, mini brown loaf, Welsh butter  
(CR,D,W,SD)*

## Mains

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*All served with sprouts and roasted chestnuts, red cabbage and redcurrant jelly (V)*

### Hand Carved Roasted Turkey Breast

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

### Slow Roasted British Beef with Yorkshire Pudding

*Roast potatoes, roasted root vegetables,  
traditional gravy  
(SD,E,D,W)*

### Confit Pork Belly

*Apple sauce, duck fat roast potatoes,  
roasted root vegetables, Welsh cider sauce  
(SD)*

### Crown Prince Squash and Spiced Lentil Chestnut Roast 🍃

*Roast potatoes, roasted root vegetables,  
plant-based jus (V,SD)*

### Tandoori Roasted Cauliflower 🍃

*Sumac basmati rice, naan bread,  
poppadoms, lime pickle, mango chutney  
(V,W,SD)*

### Roasted Cod Fillet, Salt & Chilli Squid

*Red onion, chickpeas, confit tomatoes,  
olives, sauce vierge (M,F)*

## Desserts

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### Warm Chocolate Fondant

*Vanilla ice cream, warm chocolate sauce  
(V,S,SD,D,E,S)*

### Traditional Christmas Pudding

*Brandy sauce, mulled wine redcurrants  
(V,W,E,D,SD)*

### Vanilla Cheesecake and Winter Berry Compote

*Chantilly cream, mulled wine gel  
(V,E,D,W)*

### Sticky Toffee Pudding

*Vanilla ice cream, toffee sauce  
(V,W,D,E)*

### Spiced Orange and Caramel Delice 🍃

*Orange gel and festive berry compote  
(V,S,SD)*



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*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