

THE PERFECT MATCH

THE POSTMASTER
SUITE

WALES V ENGLAND
6TH MARCH 2027

THE PARKGATE
HOTEL

FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

Starter

Confit Corn Fed Chicken Terrine &
Monmouthshire Air Dried Ham

*Marinated baby leeks, chorizo jam, confit chicken bonbon,
baked mini onion loaf (W,SD,D)*

Main

Whole Roasted Welsh Fillet of Beef

*Dauphinoise potatoes, roasted vegetable tian,
Glamorgan Ale jus (D,SD,MU,W)*

Dessert

Dark Chocolate & Hazelnut Sphere

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

Freshly Brewed Welsh Coffee and Tea

Wickedly Welsh chocolates (V,D,S,SD)

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