

# BODYSGALLEN HALL

*Restaurant Manager : Nicolette Musgrove*

*Head Chef : John Williams*

## **DINNER BILL OF FARE**

### **Sea Scallops**

*Cauliflower and almond cream, cauliflower couscous, lovage essence  
(D,M,N,CE)*

### **Baby Beetroot**

*Presentations of Heritage beetroots with Welsh Feta  
(SD,S,D)*

### **Ham Hock and Duck**

*Pressing of ham hock and confit duck, with tomato relish and brioche  
(G,D,E)*

### **Crispy Egg**

*Wye valley asparagus and Estate wild garlic veloute  
(D,G,E)*

\* \* \*

### **Seasonal sorbet (£3.90 extra)**

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### **Cod**

*Butter poached with roasted butternut squash,  
polenta fritters, tomato butter sauce  
(F,D,SD)*

### **Johnson and Swarbrick corn fed Chicken**

*Glazed with maple and soy, bacon crumble, baby gem,  
wild mushroom veloute  
(S,SD,D,G,CE)*

### **Venison**

*Poached and grilled saddle, celeriac cannelloni, herb gnocchi, tarragon jus  
(CE,SD,G)*

### **Risotto**

*With winter truffle, braised artichokes and Wye Valley asparagus,  
king oyster mushrooms  
(D,S)*

**Grilled fillet steak is available upon request - £7.50 extra**

**Plain grilled fish**

**Vegetables are carefully chosen to accompany each dish. Additional vegetables are available upon request.**

### **Chocolate**

*Dark chocolate mousse, with coffee ice cream  
and a warm chocolate madeleine (G,D,E)*

### **Passion Fruit**

*Iced parfait with biscuit crunch and banana and caramel ice cream (D,E,G)*

### **Lime**

*Meringue, curd, pie and jelly (D,E,G)*

*A selection or choice of homemade ice cream and sorbets (E,D)*

*A selection of British cheese with grapes and chutney (CE,D,SD,G,N)*

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*Cafetiere coffee, Cappuccino or Espresso and sweetmeats - £6.75 (D,G)*

**Three Courses - £60.00**

**Two courses (including main course) - £47.00**

**Two first courses, or first and pudding course - £38.00**

**Whenever possible the Chef will be pleased to offer alternatives  
to the dishes shown here for guests staying for a longer visit,  
or who prefer a different style of cooking.**

*(A non-refundable food allowance of £47.00 per person is included in all dinner, bed  
and breakfast breaks)*

***Our Tariffs are fully inclusive of SERVICE AND VAT.  
If they wish, guests may leave gratuities at their discretion***

### **Restaurant Dress Code**

**Smart please, although jacket and tie are not obligatory;  
T-shirts, trainers, tracksuits and shorts ARE NOT acceptable.**

### **Allergen key**

***(G) Contains gluten***

***(MU) Contains mustard***

***(M) Contains molluscs***

***(CE) Contains celery***

***(C) Contains crustaceans***

***(F) Contains fish***

***(SD) Contains sulphites***

***(L) Lupin***

***(N) Contains nuts***

***(E) Contains eggs***

***(S) Contains soya***

***(P) Contains peanut***

***(D) Contains dairy***

***(SE) Contains sesame***

### **ALLERGENS AND SPECIAL DIETS**

**If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.**