

BODYSGALLEN HALL

Restaurant Manager : Nicolette Musgrove

Head Chef: Abdalla El Shershaby

DINNER BILL OF FARE

Mackerel

*Caramelised local mackerel, smoked potato salad, charred baby gem,
Bodysgallen wild garlic oil (F,D)*

Local White Crab

*Handpicked local white crab, crab mousse, homemade soda bread croutons, avocado sorbet
(C,D,E,G)*

Chicken Sausage

Warm chicken sausage, mozzarella, watercress and bacon crisp (D)

Wild Rabbit

*Pressing of wild rabbit, pickled vegetables, burnt onion,
toasted house brioche (G,E,SD,D)*

Beetroot

Presentations of baby beetroot, onion, goat's cheese, quinoa, beetroot gel (S,D,SD)

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Seasonal sorbet (£4.25 extra)

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Local Sea Bass

*Butter poached local wild sea bass, barbequed aubergine, polenta,
razor clams, langoustine sauce (F,SD,D,S)*

Local Duck

*Maple glazed local duck, artichoke, red cabbage, dauphinoise potatoes, asparagus,
Carmarthen ham, Madeira sauce (SD,S,D, CE)*

Welsh Lamb

*Slow cooked loin of Welsh lamb, fondant potato, braised tongue, parsnip cream, pak choi
(D,CE,SD)*

Celeriac

*Salt baked celeriac, caramelised shallot, king oyster mushroom, carrot puree,
cheese beignets, seasonal vegetables (CE,D,DE)*

Grilled fillet steak is available upon request - £8.25 extra

Plain grilled fish

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

Chocolate and Hazelnut Mousse
*Chocolate and hazelnut mousse, milk sorbet,
chocolate swirl, hazelnut sugar(N,D,G,E)*

Bodysgallen Rhubarb
Bodysgallen poached rhubarb, rhubarb sorbet, shortbread, saffron gel (G,D)

Trinity College Cream
Trinity College cream, blueberries, almond twist, lime sorbet (D,E,G,N)

Bodysgallen Eton Mess
Bodysgallen Eton Mess, seasonal fruit, redcurrant sorbet (E,D,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 - £7.40 (D,G)

Three Courses - £66.00

Two courses (including main course) - £52.00

Two first courses, or first and pudding course - £41.50

**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 £50.00 per person is included in all dinner, bed
and breakfast breaks).*

*A discretionary 12.5% service charge
will be added to all restaurant and bar invoices.*

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	(CC) Contains crustaceans	(F) Contains fish
(SD) Contains sulphites	(L) Contains 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.