



Restaurant Manager: Nicolette Musgrove
Head Chef: Abdalla El Shershaby

DINNER BILL OF FARE at BODYSGALLEN HALL

Crab –Local hand-picked white crab, vadouvan spiced monkfish,
caramelised garlic mayonnaise (D, F, CE, MU, E, C)

White Onion Velouté - Poached hen's egg, pancetta, fresh black truffle, onion veloute
(D,E,SD)

Venison and Duck – Pressed terrine, ham hock croquette, Bodysgallen tomato relish,
with apricot and capers, homemade toasted brioche (D, G, E, S, D,SD)

Heritage Beetroot – Presentation of Heritage Bodysgallen beetroot,
Welsh 'feta' cheese and apple (SD, D)

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Seasonal sorbet (£4.45 extra)

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Local Wild Seabass – Roasted fillet, charred aubergine,
polenta fritters, Bodysgallen tomato butter sauce (F,D,SD)

Gressingham Duck – Maple glazed duck breast, asparagus, Bodysgallen heritage carrot,
prosciutto, dauphine potatoes, Madeira sauce (CE, E, G, D, SD)

Corn Fed Free Range Chicken – Poached and grilled chicken, tender stem broccoli,
herb gnocchi, parsnip cream, Estate wild mushroom sauce and crispy pancetta,
(E, CE, SD,G,D)

Pea and Herb Risotto – Aged Parmesan and pea shoots (D,E)

Grilled fillet steak is available upon request - £8.65 extra
Plain grilled fish

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

Puddings

Dark Chocolate Mousse – Bodysgallen garden fruit, milk sorbet, chocolate swirl (D, S, G, E,)

Trinity College Cream – Trinity College cream, poached rhubarb, rhubarb sorbet (D,E,G)

Eton Mess – With Bodysgallen summer fruit sorbet (D,E,G)

A changing selection of most delicious and unusual ice creams and sorbets
(D,E,N,SD)

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

Cafetière coffee, Cappuccino or Espresso and sweetmeats - £7.80 (D,G)

Three Courses - £69.30 Two courses (including main course) - £54.60

Two first courses, or first and pudding course - £44.60

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 £54.60 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

(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.