

Head Chef: Abdalla El Shershaby

Restaurant Manager: Daniela Roberts

DINNER BILL OF FARE at BODYSGALLEN HALL

Asparagus – New season asparagus, fresh poached egg,
Bodysgallen black garlic mayonnaise, truffle (SD,E)

Game Terrine – Pressing of pheasant, venison and quail, ham hock croquette,
Bodysgallen tomato relish (E,D,G,SD)

Sea Scallop – Sea scallop with hand-picked white crab, brown crab mousse,
saffron mayonnaise (D,C,MU,E,G,SD,M)

Heritage Beetroot – Presentations of Bodysgallen Heritage beetroot, beetroot quinoa,
goat's cheese, cherry tomato, beetroot gel, (S,SD,D)

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Seasonal sorbet (£6.50 extra)

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Sea Bass – Butter poached sea bass fillet, roasted butternut squash, polenta fritter,
barbequed aubergine, cauliflower puree, Bodysgallen tomato butter sauce
(F,D,SD,CE)

Creedy Carver Duck – Salt aged duck breast, maple soy glaze, dauphine potato,
caramelised onion, red cabbage, carrot puree, Madeira sauce (SD,D,G,E,S)

Chicken – Slow cooked corn fed chicken breast,
King oyster mushroom, roasted onion and salsify, dauphinoise, mushroom sauce
(SD,D,G,E)

Risotto – Bodysgallen pea and herb risotto,
aged Parmesan and pea shoots (D,SD)

Grilled fillet steak is available upon request - £9.25 extra

Plain grilled fish

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

Chocolate Mousse – Dark Chocolate mousse, fresh raspberries, Bodysgallen Japanese wine-berry sorbet, honeycomb, chocolate swirl, (D,S,G,E)

Panna Cotta – Passionfruit panna cotta, Bodysgallen rhubarb sorbet, passionfruit swirl (D,N,G)

Eton Mess – Strawberries, meringue, whipped cream, strawberry coulis (D,E)

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,E,D,SD,G,N,SE)

Cafetière coffee, Cappuccino or Espresso and sweetmeats - £9.30 (D,E,G,N,P,S,SE)

**Three Courses - £85.00 Two courses (including main course) - £67.50
Two first courses, or first and pudding course - £53.00**

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 £67.50 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

<i>(G) Contains gluten</i>	<i>(MU) Contains mustard</i>	<i>(M) Contains molluscs</i>
<i>(CE) Contains celery</i>	<i>(C) Contains crustaceans</i>	<i>(F) Contains fish</i>
<i>(SD) Contains sulphites</i>	<i>(L) Lupin</i>	<i>(N) Contains nuts</i>
<i>(E) Contains eggs</i>	<i>(S) Contains soya</i>	<i>(P) Contains peanut</i>
<i>(D) Contains dairy</i>		<i>(SE) Contains sesame</i>

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.