



Head Chef: Abdalla El Shershaby

Restaurant Manager: Daniela Roberts

DINNER BILL OF FARE at BODYSGALLEN HALL

Velouté - Bodysgallen white onion velouté, pommes Anna, poached duck egg yolk (D,E,SD)

Crab – Local white crab, brown crab mousse, salt baked celeriac,
wild garlic mayonnaise (C,E,SD,G,D,)

Anglesey Scallop – Local roasted scallop, vadouvan spiced monkfish, charred baby gem,
Bodysgallen black garlic mayonnaise (M,F,E,D,G)

Ham Hock Terrine – Pressing of ham hock and fennel, ham hock croquette,
Bodysgallen tomato relish (D,G,SD,E)

Heritage Tomato – Presentations of heritage tomato,
Bodysgallen heritage beetroot, quinoa, (S, SD)

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Seasonal sorbet (£5.95 extra)

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Local Wild Sea Bass – Butter poached sea bass, roast butternut squash, barbequed aubergine,
polenta fritter, tomato butter sauce (F,D,SD,CE)

Conwy Lamb – Slow cooked lamb rump, caramelised onion, dauphinoise potato,
roast Bodysgallen carrot, Jerusalem artichoke, parsnip puree, Madeira sauce
(SE,SD,D,S,E,G)

Local Duck – Seaberry glazed duck breast, pak choi, red wine salsify,
dauphine potato, port sauce (SD, D,G,E)

Rabbit – Slow cooked saddle of rabbit wrapped in smoked bacon, king oyster mushrooms,
roasted onion, salsify, herb gnocchi, mustard cream sauce(MU,SD,D,G,E)

Pea Risotto – Pea and herb risotto with 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.

PUDDINGS

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

Bodysgallen Burnt Cream – Poached strawberry, pistachio cake, redcurrant sorbet (D,G,E,N)

Passionfruit Meringue – Passionfruit curd, passionfruit jelly, mango sorbet, passion fruit jelly
(D,E,G)

Trio of Rhubarb – Rhubarb parfait, poached rhubarb, rhubarb 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 - £8.80 (D,E,G,N,P,S,SE)

Three Courses - £80.00 Two courses (including main course) - £63.50

Two first courses, or first and pudding course - £50.00

**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 £63.50 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

(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.