

DINNER BILL OF FARE at BODYSGALLEN HALL

Restaurant Manager : Nicolette Musgrove

Head Chef : John Williams

Three Courses - £60.00

Two courses (including main course) - £47.00

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

Sea Scallop

Escabeche of spring vegetables, fennel and carrot puree

Crab Cocktail

Jellied cucumber and saffron consommé, with a cod's cheek fritter

Duck Egg

Potato terrine, white Italian spring truffle, Estate wild garlic cream

Bressaola

*Home cured beef, salt baked celeriac, shaved chestnut,
wasabi mayonnaise*

Pork

Pigs cheek bon bon, curried parsnip puree, cider onion relish

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Seasonal sorbet (£3.90 extra)

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Seabass

Aubergine presentations, red wine glazed artichoke, polenta fritters

Cod

*Butter poached cod fillet, spring vegetables, caramelised cauliflower puree,
light tomato butter sauce*

Creedy Carver Free Range Duck

*Poached and grilled with new season wild mushrooms, buttered Hispi,
Madeira and tarragon sauce*

Welsh Lamb

Slow cooked fillet with herb and brioche crust, smoked onion cream and thyme sauce

Gnocchi

*Scented with Estate wild garlic, artichoke, roasted wild mushrooms,
aged Parmesan and crisp onions (v)*

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.**

Millionaire's chocolate tart

Crisp tart with dukka spiced toffee, rich chocolate sponge and fennel ice cream

Passion fruit

Panna cotta, sorbet and crisp

Rhubarb

Cannelloni with poached rhubarb and tonka bean ice cream

Milk and Honey

Honey bavarois, Mirabelle confit, milk sorbet

Pineapple

Compressed pineapple, pink pepper ice cream, pineapple crisps

A selection or choice of homemade ice cream and sorbets

A selection of British cheese with grapes and chutney

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Cafetiere coffee, Cappuccino or Espresso and sweetmeats - £6.75

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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.

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.