

BODYSGALLEN HALL  
SAMPLE DINNER MENU

Two courses - £25.50  
Three courses - £33.00

*Leek, mustard and rocket soup with Welsh yoghurt (v)*

*Warm fillet of smoked salmon, wasabi mayonnaise,  
compressed cucumber and a gingerbread crust*

*Cured ham, celeriac relish, and dressed salad*

*Salad of estate beetroot and Welsh feta (v)*

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*Seared fillet of salmon, polenta fritters, wilted greens, tomato butter sauce*

*Slow cooked loin of Welsh lamb, mustard creamed potato, red wine sauce*

*Poached and grilled breast of chicken, confit potato,  
wild mushroom sauce*

*Plain grilled fillet steak, pont neuf, roasted plum tomato and watercress*

*(additional supplement of £12.00)*

*Tomato risotto, courgette fritters, parmesan and pea shoot salad (v)*

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*Light lemon cream, with crumble and lemon ice cream*

*Rich chocolate mousse, coffee ice cream*

*A selection or choice of ice creams and sorbets*

*A selection of British cheese with grapes and chutney*

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*Cafetiere coffee, Cappuccino Espresso and Bodysgallen fudge - £6.50*

*Our Tariffs are fully inclusive of SERVICE AND VAT.  
If they wish, guests may leave gratuities at their discretion*

**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.