

# BODYSGALLEN HALL

*Head Chef: Abdalla El Shershaby*  
*Restaurant Manager: Nicolette Musgrove*

**2 course Luncheon - £25.50**

**3 course Luncheon - £31.00**

*Light carrot and coriander soup, Welsh yoghurt and golden croutons (D,G)*

*Warm fillet of smoked salmon, gingerbread crust, pickled cucumber,  
wasabi mayonnaise (MU,G,D,F)*

*Terrine of veal and apricot with onion relish and toasted brioche (G,SD,D,E)*

*Salad of Heritage beetroot, apple and Welsh feta (v) (D)*

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*Roasted fillet of salmon, winter greens, polenta fritters, tomato butter sauce (C,F,D)*

*Slow cooked Welsh lamb, mustard creamed potato, tarragon jus (CE,D,MU,S,SD)*

*Glazed breast of chicken, roasted King Oyster mushrooms, truffle cream sauce, (E,G,D)*

*Roasted aubergine, tomato fondue, barbequed sweetcorn, herb gnocchi (v) (D,G,E)*

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*Dark chocolate parfait, chocolate madeleine (G,E,D,N)*

*Vanilla panna cotta, blackberry sorbet (D,G,N)*

*Homemade ginger cake with rum and raisin ice cream and toffee sauce (G,E,D)*

*A selection or choice of ice creams and sorbets (D,E,N,SD)*

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

**Cafetiere coffee, Cappuccino or Espresso and Bodysgallen fudge- £4.45**

*Vegetables are carefully chosen to accompany each dish,  
or additional vegetables are available on request.*

*A discretionary 12.5% service charge will be added to all restaurant and bar invoices*

## Allergen key

(G)	Contains gluten	(MU)	Contains mustard	(M)	Contains molluscs
(CE)	Contains celery	(C)	Contains crustaceans	(F)	Contains fish
(SD)	Contains sulphites	(L)	Contains 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.