

BODYSGALLEN HALL



Head Chef: John Williams

Restaurant Manager: Nicolette Musgrove

2 course Luncheon - £23.00

3 course Luncheon - £27.00

Light leek and mustard soup, Welsh yoghurt (v)

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

Salad of cured ham, celeriac slaw, Wirral watercress

Salad of confit beetroots, Welsh feta and garden radish (v)

Glazed fillet of salmon, polenta fritters, tomato butter sauce

Slow cooked fillet of pork, red wine sauce, mustard creamed potato

Poached and grilled breast of chicken, buttered hispi cabbage, artichokes and truffle cream

Tomato risotto, roasted courgettes, Parmesan and pea shoots (v)

Rich chocolate mousse, chocolate snap, rum and raisin ice cream

Light lemon and goat's cheese cake, lemon ice cream

A selection or choice of ice creams and sorbets

A selection of British cheese with grapes and chutney

Cafetiere coffee, Cappuccino or Espresso and Bodysgallen Fudge - £3.95

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

Enter our prize draw by leaving your business card to win a two-course lunch for two!

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.

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