



BODYSGALLEN HALL

PRIVATE DINING MENU - LUNCHEON

Our private dining rooms have been created for parties of ten or more. We ask you to select the same menu for all of your guests, choosing one dish for each course.

Three course luncheon - £30.00 per person
to include coffee, sweetmeats, and VAT.

Our Tariffs are fully inclusive of VAT.

If they wish, guests may leave gratuities at their discretion.

We would be pleased to arrange a special menu on your behalf.

Alternatively, these are our seasonal suggestions.

Please inform us if there are any special dietary requirements for your party.

Special Diets and Allergies – Whilst we will do our best to cater for our guests' specific requests, we cannot guarantee that conformity will be 100%, or accept responsibility for any unintended deficiency or resultant reaction or illness, unless caused by our negligence.



EVERY VISIT BENEFITS THE NATIONAL TRUST

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April 2020.

PRIVATE DINING SELECTOR – LUNCHEON

FIRST COURSES

1. Roasted White onion veloute, chive oil (v)
2. Light broccoli and wild rocket soup, grain mustard mascarpone
3. Seared cod, sweetcorn and garden pea risotto, chive and pea shoot dressing
4. Fillet of red mullet, mullet tartar and red peppers
5. Local smoked salmon, ginger crust, wasabi mayonnaise
6. Confit duck and ham hock terrine, homemade brioche and pea cream
7. Warm chicken, wild mushroom boudin, tarragon jus
8. Salad of cured duck breast, glazed fig
9. Creamed 'Pant ys Gown' goats' cheese, pickled beetroot, pine nuts and apple (v)

MAIN COURSES

1. Butter poached fillet of sea bass, polenta fritters, crushed new potatoes, tomato butter cream, and braised baby gem
2. Butter poached cod fillet, Carmarthen ham, butter bean, chorizo, tomato cassoulet
3. Braised shoulder of Welsh lamb, glazed vegetables, parsnip puree, thyme jus
4. Traditional roast rib of beef Yorkshire pudding, roasting juices (£7.50 supplement)
5. Poached breast of chicken, herb gnocchi, wild mushroom butter sauce
6. Slow roasted pork loin, black pudding croquette, spicy apple relish, and apple jus
7. Fillet of local place, warm new potatoes, langoustine sauce and seasonal vegetables
8. Goat's cheese fritters, roasted squash puree, Heritage beetroot baby onions (v)
9. Broad bean cassoulet, Parmesan gnocchi, warm salad of summer vegetables (v)

(v) denotes that dishes are suitable for vegetarians

PUDDING COURSES

1. Passion fruit panna cotta, passion fruit sorbet, passion fruit crisp
2. Bodysgallen rhubarb crumble, rhubarb sorbet
3. Iced dark chocolate parfait, caramelised banana, milk sorbet
4. White chocolate mousse, chocolate swirl, and raspberry ice cream
5. Bodysgallen poached pear, red wine soup and shortbread
6. Glazed lemon tart, clotted cream ice cream
7. Opera cake, salted almond, coffee ice cream
8. Bakewell tart, vanilla ice cream
9. A selection or choice of homemade ice cream and sorbets
10. A selection of British cheeses with homemade chutney and fresh fruit

ADDITIONAL COURSES

1. Intermediate course - POA
2. Seasonal sorbets - £4.40 per person
3. Iced Muscat grapes £4.40 per person
4. A selection of British cheese with fresh fruit and celery - £12.75 per person