

BODYSGALLEN HALL

SAMPLE SUNDAY LUNCH MENU



Head Chef: John Williams
Restaurant Manager: Nicolette Musgrove

Light spring leek and rocket soup, with Welsh yoghurt

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

Salad of Gressingham duck ham, with celeriac slaw, Wirral watercress

Terrine of pork, bacon and apricots with homemade brioche

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

Glazed fillet of salmon, polenta fritters, tomato butter sauce

Slow cooked Welsh lamb, estate wild garlic crust, mustard creamed potatoes

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

Roast sirloin of beef, Yorkshire pudding and roasting juices

Wild mushroom risotto, roasted artichokes, parmesan and pea shoots (v)

Rich chocolate mousse with hazelnut caramel and coffee ice cream

Light lemon and goat's cheese cake with passion fruit sorbet

Warm apple crumble with vanilla custard

A selection or choice of ice creams and sorbets

A selection of British cheese with grapes and chutney

Three course luncheon - £30.00 per person
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*

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*