

BODYSGALLEN HALL

SAMPLE SUNDAY LUNCHEON MENU

Head Chef: Abdalla El Shershaby

Restaurant Manager: Nicolette Musgrove

White onion soup with Welsh yoghurt and golden croutons (D,G) (v)

Warm smoked salmon with a gingerbread crumb, pickled cucumber and wasabi mayonnaise (MU,G,D,F)

Pork and veal terrine, onion relish and toasted brioche (G,SD,D,E)

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

Roasted fillet of salmon with greens, polenta fritters, Anglesey mussels and tomato butter sauce (C,F,D)

Slow poached pork loin, with mustard creamed potato, tarragon jus (CE,D,MU,S,SD)

Roast rib eye of Welsh beef, Yorkshire pudding and roasting juices (D,G,MU,E)

Glazed breast of chicken, roasted king oyster mushroom, truffle cream sauce (E,G,D)

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

Pear and cinnamon crumble with vanilla custard (G,E,D,N)

Crème brûlée with blackcurrant 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)

Three course luncheon - £34.00 per person

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*

Allergen key

(G) Contains gluten

(MU) Contains mustard

(M) Contains molluscs

(CE) Contains celery

(C) Contains crustaceans

(F) Contains fish

(SD) Contains sulphites

(L) 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.

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

CHAMPAGNE AND SPARKLING BY THE GLASS

	125ml	175ml	Bottle
Prosecco, Vispo Allegro	9.00		38.50
Champagne J Bardelot. Brut	12.00		59.95

WHITE WINE BY THE GLASS

	125ml	175ml	Bottle
Chardonnay, El Campo. 2018, <i>Valle Central. Chile</i>	6.20	7.75	31.50
Sauvignon Blanc. Riviera Collection 2018, <i>France</i>	6.20	7.75	31.50
Pinot Grigio. Robinia 2018, <i>Italy</i>	6.20	7.75	31.50

RED WINE BY THE GLASS

	125ml	175ml	Bottle
Merlot, El Campo. 2018, <i>Valle Central. Chile</i>	6.20	7.75	31.50
Pinot Noir Casa Santiago 2018, <i>Chile</i>	6.20	7.75	31.50
Malbec Caoba 2019, <i>Mendoza, Argentina</i>	6.50	7.95	34.50

ROSE WINE BY THE GLASS

	125ml	175ml	Bottle
Pinot Grigio Rosé. Robinia 2018, <i>Italy</i>	6.20	7.75	31.50

WHITE BY THE BOTTLE

30	Mitchell Semillon. Clare Valley. Australia	2016	48.50
43	Tummil Flat Sauvignon Blanc, Marlborough, New Zealand	2017	43.00
47	Pato Torrente Sauvignon Blanc. Valle Central. Chile	2019	32.50
54	Bogle Vineyards Chenin Blanc. California	2016	46.50
63	Baboon Rock Unwooded Chardonnay. Franschoek. South Africa	2018	37.00
82	Chateau Tours de Mirambeau. Bordeaux	2018	41.00
99	Macon Lugny "Les Genievres" Latour, Burgundy	2017	48.50
102	Petits Chablis. Brocard	2018	52.50
114	Pouilly Fume. Jean Pabiot	2018	55.50

RED BY THE BOTTLE

33	Sunnycliff Cabernet Sauvignon. Victoria. Australia	2018	34.00
36	Certain Views Shiraz. Margan. Australia	2016	47.00
45	CJ Pask Gimblett Road Merlot. Hawkes Bay. New Zealand	2014	48.00
59	Cline Cellars Syrah. Sonoma. USA	2015	49.50
73	Chateau Semonlon. Bordeaux	2015	46.00
87	Morgon Chaponne Laurent	2017	55.00
89	Pinot Noir Bachelet-Monnot. Burgundy	2017	74.00
121	Chateauneuf du Pape. Telegramme. Brunier	2016/17	87.50
138	Vaza Crianza. Rioja	2016	36.00

ROSE BY THE BOTTLE

125	Moon Apogé. Tavel Rosé	2017	53.00
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