



Head Chef: Abdalla El Shershaby

DINNER BILL OF FARE at BODYSGALLEN HALL

Yellowfin Tuna – Seared, with compressed cantaloupe melon, cucumber and wasabi mayonnaise (E,MU,F,SD)

Local Arlington Egg – Poached crispy Arlington egg with Welsh asparagus salad, fresh truffle and house dressing (E,G,SD)

Crab – Local hand-picked white crab, brown crab mousse, avocado sorbet and wild garlic mayonnaise (C,E,SD)

Local Conwy Pork – Pork terrine with ham hock croquette, tomato relish, Wirral watercress and homemade brioche toast (G,SD,CE,D,E)

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Seasonal sorbet (£5.00 extra)

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Cod Loin – Butter poached cod loin, roasted butternut squash, cauliflower cream, chorizo coleslaw and tomato butter sauce (F,D,SD)

Conwy Lamb – Slow cooked lamb rump, creamed parsnip, dauphinoise, salsify and pak choi, mustard cream sauce (SE,S,D,SD,MS)

Belly Pork – Slow cooked pork, gnocchi, King oyster Mushroom, roasted Jerusalem artichoke and Madeira Sauce (CE,SD,D,G,E)

Barbequed Baby Aubergine – Roasted barbecued aubergine with tomato fondue, barbecued sweetcorn, polenta fritter, roasted salsify, seasonal vegetables and carrot puree (D,SD,CE)

Grilled fillet steak is available upon request - £9.25 extra

Plain grilled fish

Vegetables are carefully chosen to accompany each dish. Additional vegetables are available upon request.

*Dark Chocolate Mousse – Bodysgallen garden fruit, milk sorbet, honeycomb, chocolate swirl
(D, S, G, E,)*

Estate Rhubarb – Poached rhubarb, rhubarb sorbet, with a Tonka bean parfait (D,E,G)

Lemon Meringue – Lemon meringue, vanilla ice cream, lime jelly (D,E,G)

A changing selection of most delicious and unusual ice creams and sorbets (D,E,N,SD)

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

Cafetière coffee, Cappuccino or Espresso and sweetmeats - £8.00 (D,E,G,N,P,S,SE)

Three Courses - £74.00 Two courses (including main course) - £58.00

Two first courses, or first and pudding course - £46.00

**Whenever possible, the Chef will be pleased to offer alternatives
to the dishes shown here for guests staying for a longer visit,
or who prefer a different style of cooking.**

*(A non-refundable food allowance of £58.00 per person is included in all dinner, bed
and breakfast breaks)*

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

Restaurant Dress Code

**Smart please, although jacket and tie are not obligatory;
T-shirts, trainers, tracksuits and shorts ARE NOT acceptable.**

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.