

BODYSGALLEN HALL

Restaurant Manager: Nicolette Musgrove

Chef: John Williams

FESTIVE SEASON PRIVATE PARTY LUNCHEON MENU 2018

£27.50 PER PERSON

To include, tea/coffee and mince pies and VAT

Roasted pumpkin soup, curry spice and crème fraiche (v)

Peppered mackerel fillet, pickled beetroot and whipped horseradish

Gressingham duck hash, Wirral watercress

Chicken and wild mushroom terrine, truffle mayonnaise, toasted brioche

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Seared fillet of salmon, lemon and chive crushed new potatoes

Butter poached cod, smoked bacon and tomato cassoulet

Slow cooked Welsh lamb, tarragon potato, caramelised onion, red wine jus

Pan fried chicken breast, fondant potato, wild mushroom sauce

*Traditional local roast turkey with traditional accompaniments,
chestnut and black pudding seasoning*

Goat's cheese fritter, broccoli, squash and chestnuts (v)

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Passion fruit panna cotta, coconut sorbet

Apple and cinnamon crumble, vanilla seed custard

Dark chocolate mousse, roasted hazelnuts, milk sorbet

Bodysgallen Christmas pudding, rum and raisin ice cream

A selection of British cheese with grapes and chutney

A selection or choice of ice creams and sorbets

*A selection of British and Continental Cheese with walnut bread and apricot chutney
can be taken: as a pudding at a supplement of £3.50 per person or as an extra course at a supplement of
£7.50 per person. Hats and crackers available at a supplement of £3.50 per person*

All main courses are served with a selection of seasonal vegetables.

These menus are suggestions for guests who wish to hold a luncheon party for a minimum of ten guests, in one of our private dining rooms. **We ask you to select the same menu for all of your guests, choosing one dish for each course.** Given advance notice, we would be delighted to cater for vegetarians and guests with special dietary requirements.

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.