



## BODYSGALLEN HALL

*Head Chef: Abdalla El Shershaby*  
*Restaurant Manager: Daniela Roberts*  
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### VEGETARIAN DINNER MENU

*White onion velouté, lightly poached hen's egg, fresh truffle (SD,E,D)*

*Presentations of Heritage beetroot, Welsh 'feta' and apple (SD,D)*

*Semi-dried cherry tomatoes, mozzarella and fennel (SD,D)*

\* \* \*

*Goats cheese fritter, grilled aubergine, polenta, shallots and seasonal vegetables (D,E,G)*

*Pea and butternut squash risotto, Parmesan and pea shoots (D)*

*Salt baked celeriac, caramelised shallot, King oyster mushroom, carrot puree,  
cheese fritter, seasonal vegetables (D,E,G)*

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*Poached, caramelised pear with Bodysgallen autumn fruit sorbet and blackberries (G)*

*Chocolate mousse with milk sorbet and honeycomb (D,G)*

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

**Three Courses - £80.00; Two courses (including main course) - £63.50**

**Two first courses, or first and pudding course - £50.00**

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

#### 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.