

BODYSGALLEN HALL



Head Chef: Abdalla El Shershaby

Restaurant Manager: Nicolette Musgrove.

White onion veloute, lightly poached egg, potato salad, wild garlic oil

Presentations of Heritage beetroot, Welsh feta and apple

Semi dried cherry tomatoes, mozzarella, consume gel, fennel

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Goats cheese fritter, barbequed aubergine, polenta, shallots, and seasonal vegetables

Summer pea and butternut squash risotto, Parmesan and pea shoots

*Salt baked celeriac, caramelised shallot, King oyster mushroom, carrot puree,
cheese beignet, seasonal vegetables*

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Roasted pineapple in black pepper caramel with Bodysgallen black current sorbet

Chocolate cake with Bodysgallen red currant sorbet

Bodysgallen Poached rhubarb, rhubarb sorbet, shortbread

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.