

BODYSGALLEN HALL



Head Chef: Abdalla El Shershaby

Restaurant Manager: Nicolette Musgrove.

Compression of melon with cured fennel and cucumber

Bodysgallen Heritage beetroot, apple and quinoa

Salad of asparagus, baby leek, truffle and hazelnuts

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Herb risotto, glazed Estate carrots, baby leek and asparagus

Roasted butternut squash, King oyster mushrooms, shallots and seasonal vegetables

Barbequed aubergine, sweetcorn, roasted shallot, tender stem broccoli, sweet potato

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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.