

# BODYSGALLEN HALL

*Head Chef: Abdalla El Shershaby*  
*Restaurant Manager: Nicolette Musgrove*

## Monday Evening Bill of Fare Menu

*White onion soup with golden croutons (D,G)(v)*

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*Glazed breast of chicken, roasted king oyster mushrooms with truffle cream sauce (CE, S, D,SD)*

*Roasted gnocchi, roasted king oyster mushrooms with truffle cream sauce (E,G,D,SD)(v)*

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*Trinity college burnt cream with rhubarb sorbet (D,G,E)(v)*

**Two courses - £25.00 - Three courses - £35.00**

Cafetière coffee or Cappuccino and sweetmeats - £7.80

(D,E,G,N,P,S,SE)

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

### Allergen key

<i>(G) Contains gluten</i>	<i>(MU) Contains mustard</i>	<i>(M) Contains molluscs</i>
<i>(CE) Contains celery</i>	<i>(C) Contains crustaceans</i>	<i>(F) Contains fish</i>
<i>(SD) Contains sulphites</i>	<i>(L) Lupin</i>	<i>(N) Contains nuts</i>
<i>(E) Contains eggs</i>	<i>(S) Contains soya</i>	<i>(P) Contains peanut</i>
<i>(D) Contains dairy</i>		<i>(SE) Contains sesame</i>

### 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.