



Head Chef: Abdalla El Shershaby

Restaurant Manager: Daniela Roberts

DINNER BILL OF FARE at BODYSGALLEN HALL

Soup – Carrot and coriander soup, homemade croutons (G,D)

Asparagus – Asparagus, poached hen's egg, hollandaise sauce (F G,SD)

Tomato – Heritage tomato, feta cheese, beetroot gel (E,D,SD)

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Salmon – Seared fillet of salmon, glazed new potatoes, tomato butter sauce (D,F,G)

Chicken – Chicken breast, herb gnocchi, King oyster mushroom, seasonal vegetables, mushroom sauce (G,D,E,SD)

Goat's Cheese – Goat's cheese fritter, salt baked celeriac, cauliflower puree, caramelised onion, seasonal vegetables (D,G,E,SD)

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Crème Brulée– Crème brulée, homemade shortbread biscuit (D,E,G)

Apple – Bodysgallen apple Charlotte, garden fruits, red currant sorbet (D,E,G)

A selection of British cheese with grapes and chutney (CE,D,SD,G,N,SE)

Cafetière coffee, Cappuccino or Espresso and sweetmeats - £8.80 (D,E,G,N,P,S,SE)

Three Courses - £63.50 Two courses (including main course) - £44.00

Two first courses, or first and pudding course - £29.00

(A non-refundable food allowance of £63.50 per person is included in all dinner, bed and breakfast breaks)

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

Restaurant Dress Code

Smart please, although jacket and tie are not obligatory; T-shirts, trainers, tracksuits and shorts ARE NOT acceptable.

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.