



## **PRIVATE DINING MENU – DINNER.**

Our private dining rooms have been created for parties of ten or more. We ask you to select the same menu for all of your guests, choosing one dish for each course.

Three course dinner - £55.00 per person  
to include coffee, sweetmeats, and VAT.

Our Tariffs are fully inclusive of VAT.

If they wish, guests may leave gratuities at their discretion.

We would be pleased to arrange a special menu on your behalf.

Alternatively, these are our seasonal suggestions.

Please inform us if there are any special dietary requirements for your party.

Special Diets and Allergies – Whilst we will do our best to cater for our guests' specific requests, we cannot guarantee that conformity will be 100%, or accept responsibility for any unintended deficiency or resultant reaction or illness, unless caused by our negligence.



**EVERY VISIT BENEFITS THE NATIONAL TRUST.**

Telephone 01492 584466: Fax 01492 582519

E-mail: [events@bodysgallen.com](mailto:events@bodysgallen.com) [www.bodysgallen.com](http://www.bodysgallen.com)

April 2024

# PRIVATE DINING SELECTOR – DINNER

## FIRST COURSES

1. Leek and potato soup, Welsh yoghurt (v)
2. Seared fillet of Mackerel with spicy barbequed aubergine and baby gem
3. Maple lacquered confit duck, soy and ginger marinated leeks
4. Warm fillet of smoked salmon, compressed cucumber, beetroot puree and lovage
5. Terrine of ham hock, fennel, tomato relish and young watercress
6. Preparation of baby beetroot, horseradish cream
7. Butternut squash crumble, seasonal vegetables
8. Chicken sausage, mushroom fricassee

## MAIN COURSES

1. Glazed fillet of salmon, seasonal greens, crushed new potatoes, tomato butter sauce
2. Grilled fillet of halibut, aubergine presentation, red wine glazed artichoke, butter braised baby gem
3. Braised shoulder of Welsh lamb, glazed vegetables parsnip puree
4. Slow cooked loin of pork, apple relish, oyster mushrooms, mushroom sauce, pork scratching's
5. Roast Sirloin of Welsh Beef, Yorkshire pudding, thyme roasting juices (£8.50 supplement)
6. Poached and grilled Gressingham duck, glazed shallots, baby carrots, red cabbage and tarragon mash
7. Herb and wild mushroom risotto, aged Parmesan and salad (v)
8. Sweet onion tart, cous cous, cornflower puree, seasonal vegetables (v)

(v) denotes that dishes are suitable for vegetarians

## **PUDDING COURSES**

1. Iced tonka bean parfait, caramelised banana, banana sorbet
2. Dark chocolate delice, raspberries, chocolate crisp
3. Bodysgallen Estate apple pie, apple pie ice cream
4. Vanilla panna cotta, blackberry sorbet
5. Dark chocolate fondant, coffee sorbet and presentations
6. Welsh rarebit with balsamic onion relish
7. A selection or choice of homemade ice cream and sorbets
8. A selection of British cheese with grapes and chutney

## **ADDITIONAL COURSES**

1. Intermediate course POA
2. Seasonal sorbets - £5.95 per person
3. Iced Muscat grapes £5.95 per person
4. A selection of British cheese with fresh fruit and celery - £17.50 per person