



BODYSGALLEN HALL

Head Chef: Abdalla El Shershaby

Restaurant Manager: Daniela Roberts

Pressing of game terrine, ham hock croquette, Bodysgallen tomato relish (E,SD,G,D)

Presentations of beetroot, Welsh Goats cheese, quinoa, garden tomato (D, SD)

Prosciutto, celeriac slaw, baby watercress, wild garlic mayonnaise (SD,E)

Smoked salmon, watercress salad, saffron mayonnaise (E,F,SD)

Slow cooked chicken breast, herb gnocchi, King Oyster mushroom, caramelised onion, seasonal vegetables, truffle sauce (D,SD,CE,G,E)

Fillet of salmon, glazed new potatoes, seasonal vegetables, white wine sauce (D,F,SD)

Roasted ribeye of Welsh beef, Yorkshire pudding, seasonal vegetables, Madeira sauce (MU,D,E,G,SD)

Barbecued aubergine, tomato fondue, salsify, caramelised carrot and onion, cheese fritter (D,SD,E,G)

Eton Mess with strawberries and raspberries, rhubarb sorbet (D,E,G)

Dark chocolate delice, Bodysgallen blackcurrant sorbet, chocolate twirl, Estate fruit (D,E,G)

A changing selection of most delicious and unusual ice creams and sorbets (D,E,N,SD,P)

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

Two course Luncheon £32.50 per person - Three Course Luncheon - £44.50 per person

Cafetière coffee, Cappuccino or Espresso and Fudge - £5.85 per person

Vegetables are carefully chosen to accompany each dish, or additional vegetables are available on request.

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.

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