

# BODYSGALLEN HALL

*Head Chef: Abdalla El Shershaby*

*Restaurant Manager: Daniela Roberts*

## SUNDAY LUNCHEON MENU

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

*White onion velouté, golden croutons (D, SD,G)*

*Parma ham, celeriac slaw, wild garlic mayo, watercress (SD,E,MU)*

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

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*Slow cooked chicken breast, dauphine potato, caramelised onion, King Oyster mushroom, seasonal vegetables, mushroom sauce (D,SD,MU,E,G)*

*Fillet of salmon, new potatoes, seasonal vegetables, roasted butternut squash, tomato butter sauce (F,D,SD,CE)*

*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)*

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*Iced mango parfait, redcurrant sorbet, tuile, garden fruit (D,E,G)*

*Crème brulee, Bodysgallen rhubarb sorbet, tuile (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*