

BASC Taste of Game Evening at Bodysgallen Hall

Friday, 20th February 2026



Reception: Champagne Jacques Bardelot Brut



Warm truffle of wild duck, pheasant boudin, mushroom duxelle

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Caramelised onion consommé, partridge, homemade toasted brioche

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Poached slow cooked loin of venison, red cabbage, beetroot emulsion, plum puree, cassis jus

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Iced Tonka bean parfait, scorched banana, Bodysgallen red currant sorbet

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Coffee and sweetmeats

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.