



***Head Chef: Abdalla El Shershaby***

***Restaurant Manager: Daniela Roberts***

***Easter Sunday, 20<sup>th</sup> April 2025***

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

***Bodysgallen wild garlic veloute, poached hen's egg, fresh truffle (D, SD,E)***

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

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

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***Slow cooked Conwy valley lamb Henry, herb gnocchi, caramelised onion, King oyster mushroom (D,SD,MU,E,G)***

***Butter poached seabass, polenta fritter, barbequed aubergine, 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)***

***Wild mushroom risotto, aged Parmesan, pea shoots (D,SD)***

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***Chocolate mousse, Bodysgallen blackcurrant sorbet, tuile, garden fruit (D,E,G)***

***Bodysgallen apple crumble, rhubarb sorbet, vanilla custard (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 £42.50 per person - Three Course Luncheon - £55.00 per person, to include a glass of Prosecco 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***