

BODYSGALLEN HALL

Head Chef: Abdalla El Shershaby.
Restaurant Manager: Daniela Roberts

DINNER BILL OF FARE

Soup – White onion and truffle, poached hen's egg, shallot (D,SD)

Crab – Anglesey crab, avocado sorbet, chive, bread tuile (G,E,D,SD,C)

Tuna – Seared yellow fin tuna, compressed cucumber, wasabi mayonnaise, dill (MU,G,F,E)

Terrine – Terrine of game, ham hock and potato croquette, tomato relish (D,SD,G,E)

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Seasonal sorbet (£6.50 extra)

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Cod – Butter poached and charred cod loin, chorizo, courgette and bean cassoulet, smoked paprika sauce (F,D,SD)

Duck – Creedy Carver duck breast, braised red cabbage, celeriac mash, Madeira sauce (GD,D,SD,CE)

Rabbit – Slow cooked rabbit saddle, wrapped in Parma ham, orange glazed carrots, spinach, dauphine potato, port sauce (D,SD,G,E)

Risotto – Wild mushroom and tarragon risotto, roasted artichoke, pea shoots (E,D,SD)

Grilled fillet steak is available upon request - £9.25 extra

Plain grilled fish.

Side Dishes £4.50

Buttered seasonal vegetables (D)

Minted new potatoes (D)

*Mousse – Valrhona dark chocolate mousse, Bodysgallen redcurrant sorbet, honeycomb
(D, G, E, S N)*

*Panna Cotta – Passionfruit panna cotta, passion fruit jelly,
passion fruit ice cream, tuile (D, E, G)*

Trinity College Burnt Cream – Bodysgallen damson sorbet, garden fruit (G, E, D)

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

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

Cafetière coffee, Cappuccino or Espresso and sweetmeats - £9.30 (D, E, G, N, P, S, SE)

Three Courses - £75.00 Two courses (including main course) - £59.00

Two first courses, or first and pudding course - £44.50

**Whenever possible the Chef will be pleased to offer alternatives
to the dishes shown here for guests staying for a longer visit,
or who prefer a different style of cooking.**

*(A non-refundable food allowance of £59.00 per person is included in all dinner, bed and
breakfast breaks)*

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

Restaurant Dress Code

**Smart please, although jacket and tie are not obligatory;
T-shirts, trainers, tracksuits and shorts ARE NOT acceptable.**

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.