

BODYSGALLEN HALL & SPA

ST DAVID'S DAY LUNCHEON MENU

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

Soup - Leek and potato soup, crème fraîche (D,SD)

Crab - White handpicked crab, lightly pickled cockles, brown crab mousse, black garlic mayonnaise (C,M,E,SD,D,F)

Rarebit - Welsh rarebit, Bodysgallen gooseberry chutney, baby watercress (G,D,E,SD)

Beetroot - Heritage beetroot, beetroot quinoa, cherry tomatoes, goat's cheese, beetroot gel (D,SD)

Cod - Butter poached cod loin, cassoulet slaw, seasonal vegetables, wild garlic oil (F,D,SD)

Cawl - Slow cooked shoulder of Welsh lamb, new potatoes, carrots, swede, baby leeks and onions (D,SD)

Chicken - Slow cooked chicken breast, roasted onion, King Oyster mushrooms, new potatoes, Caerphilly cheese croquette, seasonal vegetables, mushroom sauce (D, G, E, SD)

Goats Cheese - Goats cheese fritter, caramalised onion, roasted aubergine, carrot puree, seasonal vegetables, tomato butter sauce (D,G, E, SD)

Lemon - Light lemon tart, clotted cream ice cream, fruit coulis (D,E,G)

Vanilla panna cotta, bara brith ice cream, rum soaked raisins (D,E,G)

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

A selection of Welsh cheeses, Bodysgallen homemade chutney, grapes and apple (D,E,G,SD)

Three Course Luncheon - £50.00 per person

Cafetière coffee, Cappuccino or Espresso and Bodysgallen Welsh cakes - £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