To make a reservation please contact reception

01492 584466 | info@bodysgallen.com

BODYSGALLEN HALL

Festive Luncheon

Join us at Bodysgallen Hall for a delightful Festive Luncheon.

Starting 5th December the festive luncheon will be served
Saturday & Sunday during December,
with tables available from 12:30 to 1:45 p.m.

MENU

Saturday
3-courses £33.00
2 courses £27.00

Sunday
3-courses £44.50
2 courses £32.50

First Course
Bodysgallen Heritage beetroot
beetroot gel, goat's cheese, Heritage tomato, beetroot quinoa
Presentations of smoked salmon
horseradish cream, lovage
Celeriac slaw
Parma ham, watercress salad
Bodysgallen spiced pumpkin velouté
Welsh yoghurt

Main
Traditional roast turkey
with seasonal accompaniments, chestnut and black pudding seasoning
Butternut squash and herb risotto
aged parmesan, pea shoots
Roasted fillet of sea bass
Herb gnocchi, barbequed aubergine in spinach, baby leeks, tomato butter sauce
Braised Welsh lamb Henry
Parsnip mash, caramelised onion, roasted carrots, madeira sauce

Pudding
Traditional Christmas pudding
with brandy sauce
Bodysgallen apple crumble,
Vanilla custard, Estate sorbet
Ice Creams & Sorbets
A changing selection of most delicious and unusual ice creams and sorbets
British Cheese
A selection of British cheese with grapes and chutney

Sunday
On Sunday the Menu will include our Roasted rib eye of Welsh beef, Yorkshire pudding and roasting juices.