# BODYSGALLEN HALL 

LESS FORMAL DINNER MENU
Two courses - $\mathbf{£ 2 6 . 5 0}$
Three courses $-\mathbf{£ 3 4 . 5 0}$
White onion soup with Welsh yoghurt (D, MU)
Warm smoked salmon, compressed cucumber, wasabi mayonnaise (CE, F, MU, D)
Wild game terrine, piccalilli and watercress (D, SP)
Poached hens egg, asparagus and Welsh feta (v) (D,E) ***

Seared fillet of salmon, wilted greens, polenta, tomato butter sauce (F,D)
Slow cooked fillet of pork, with an onion crust
mustard creamed potato, tarragon jus (CE,G,D,MU,SD)
Poached and grilled breast of chicken, king oyster mushroom, braised baby gem ( $D, S D, C E$ )

Plain grilled fillet steak, pont neuf, roasted plum tomato and watercress (D) (additional supplement of $£ 12.00$ )

Wild mushroom, risotto, aged Parmesan and pea shoots (v) (CE,D) $* * *$
Passion fruit panna cotta, passion fruit sorbet and biscuit (G,E,D)
Warm ginger cake, toffee sauce, rum and raisin ice cream (G,E,D)
Chocolate mousse with hedgerow fruits, warm chocolate madeleine (G,E,D)
A selection or choice of ice creams and sorbets (G,E,D)
A selection of British cheese with grapes and chutney (CE D,SD, $G, N$ )
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Cafetiere coffee, Cappuccino Espresso and Bodysgallen fudge - $£ 5.50$
Our Tariffs are fully inclusive of SERVICE AND VAT.
If they wish, guests may leave gratuities at their discretion

|  | Allergen key |
| :--- | :--- | :--- |
| (G) Contains gluten | (MU) Contains |$\quad$ (M) Contains molluscs

## 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.

