

Restaurant Manager : Nicolette Musgrave
Head Chef : John Williams

DINNER BILL OF FARE at BODYSGALLEN HALL

Sea Scallops

Roasted, with Bodysgallen wild garlic gremolata, Jersey Royals, wasabi mayonnaise, coastal herbs (D,M,N,CE,MU)

Yellow Fin Tuna

Seared, with mustard and herbs, spiced cucumber relish and yoghurt (F,MU,E)

Baby Beetroot

Presentations of Heritage beetrots, Welsh Feta and apple (SD,S,D)

Ham Hock

Pressing of ham hock with tomato relish, Wirral watercress, brioche toast (G,D,E,SD)

Asparagus

*Poached Crackleberry Arlington egg, pancetta, and variations of asparagus (D,G,E)
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Seasonal sorbet (£4.00 extra)

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Local Sea Bass

Butter poached and glazed, with roasted squash, crispy polenta, baby leeks, tomato butter sauce (F,D,SD)

Creedy Carver Salt Aged Duck

Glazed with maple and soy, roasted King Oyster mushroom, truffled cream sauce (S,SD,D,G,CE,E)

Cumbrian White Pork

48 hours slow cooked pork belly, red wine salsify, braised puy lentils and asparagus (CE,SE,S)

Lamb

Poached and grilled loin, with glazed artichoke, broccoli cream, herb gnocchi and Madeira jus (CE,D,SD,G,E)

Aubergine

Roasted king oyster mushrooms, salsify, wild asparagus, and barbecue celeriac (D)

Grilled fillet steak is available upon request - £7.80 extra

Plain grilled fish

Vegetables are carefully chosen to accompany each dish. Additional vegetables are available upon request.

Chocolate

*Dark chocolate mousse, iced nougat parfait
and a warm chocolate madeleine (G,D,E,N)*

Rhubarb

Savarin with presentations of Bodysgallen Estate rhubarb (D,E,SD,G)

Lime

Meringue, curd, pie and jelly (D,E,G)

A selection or choice of homemade ice cream and sorbets (E,D)

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

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Cafetiere coffee, Cappuccino or Espresso and sweetmeats - £7.00 (D,G)

Three Courses - £63.00

Two courses (including main course) - £49.00

Two first courses, or first and pudding course - £39.00

**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 £50.00 per person is included in all dinner, bed
and breakfast breaks)*

***Our Tariffs are fully inclusive of SERVICE AND VAT.
If they wish, guests may leave gratuities at their discretion***

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.