

BODYSGALLEN HALL AND SPA



PRIVATE DINING MENUS

Our private dining rooms have been created for parties of ten or more. We ask you to select the same menu for all of your guests, choosing one dish for each course.

PRIVATE PARTY DINING

A three-course luncheon menu to include coffee and fudge is priced at £27.50 per person

A three-course dinner menu to include coffee and sweetmeats is priced at £38.00 per person

Please inform us if there are any special dietary requirements for your party.

Special Diets and Allergies – Whilst we will do our best to cater for our guests' specific requests, we cannot guarantee that conformity will be 100%, or accept responsibility for any unintended deficiency or resultant reaction or illness, unless caused by our negligence.

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April 2018

CONFERENCE REFRESHMENTS

Menu 1

Fresh ground Coffee and decaffeinated Coffee, Tea served with assorted shortbread and homemade biscuits.
Included in 8 and 24-hour delegate rates.

Menu 2

Fresh ground Coffee and decaffeinated Coffee, Tea served with croissants, Pain au Chocolat, Pain au Raisin, Preserves.
£1.75 supplement.

Menu 3

Fresh ground Coffee and decaffeinated Coffee, Tea served with a selection of Danish Pastries.
£1.95 supplement.

Menu 4

Fresh ground Coffee and decaffeinated Coffee, Tea served with homemade scones, clotted cream and strawberry preserve.
£2.50 supplement

Menu 5

Fresh ground Coffee and decaffeinated Coffee, Tea served with blueberry muffins and chocolate muffins
£2.75 supplement

Fruit basket in the meeting room on arrival
from £21.00

Jug of fresh orange juice
£20.50

All prices are per person, unless stated otherwise,
and inclusive of service charge and VAT

CANAPÉS

Canapé Menu 1

Smoked cheese and Parmesan gougère
Roast beef and caramelised onion mini croissant
Goujons of cod, coriander and garlic
Red pepper and paprika quiche
£5.00 per person

Canapé Menu 2

Black pudding and sage fritter
Spiced beef and tomato skewer
Smoked salmon mousse, crème fraîche, mini scone
Cod, haddock and sweet chilli kebab
Mini grissini, red pepper and chickpea hummus
£7.50 per person

Canapé Menu 3

Mini tomato, Parmesan and pine nut calzone
Thai spiced fishcake, saffron mayonnaise
Chinese chicken spring rolls
Smoked salmon caviar blinis
Roasted vegetable and goats cheese tart
£8.00 per person

Canapé Menu 4

Lightly spiced onion fritters
Mini Welsh rarebits
Roasted vegetable kebab
Pesto and Parmesan twists
£5.00 per person

All prices include service charge and VAT.

DELEGATE LUNCHEONS

Delegate Luncheon Menu 1

(included in 8 hour and 24 hour delegate rates)

Homemade soup
Selection of closed sandwiches
Glazed lemon tart served with compote of fruit
Fresh ground coffee/tea

Delegate Luncheon Menu 2

(included in 8 hour and 24 hour delegate rates)

Spiced cod fillet, tomato and basil risotto, aged balsamic
Vanilla panna cotta, poached berry fruit soup
Fresh ground coffee/tea

Delegate Luncheon Menu 3

(included in 8 hour and 24 hour delegate rates)

Poached breast of chicken, tarragon potato, buttered cabbage
Passion fruit délice, tropical fruit salsa
Fresh ground coffee/tea

Delegate Luncheon Menu 4 - Finger Buffet Selection

(included in 8 hour and 24 hour delegate rates)

Selection of open sandwiches
Thai spiced fishcake
Chicken, smoked bacon and parmesan turnovers
Salt chilli cod and coriander aioli
Pork and vegetable spring roll
Tomato, basil and pine nut calzones
Fresh ground coffee/tea

Delegate Luncheon Menu 5

Smoked salmon blinis with crème fraîche tartar
Honey glazed chicken with sage and cured ham
Tomato stuffed with roasted peppers and goats cheese
Bagels with tuna, sweetcorn and bacon
Parmesan risotto fritters with balsamic mayonnaise
Tortillas filled with duck confit and sticky plum sauce
Fresh ground coffee/tea
£9.50 supplement per person

All prices include VAT and service charge

PRIVATE DINING SELECTOR

LUNCHEON

**Three course luncheon - £27.50 per person
to include coffee, fudge, service charge and VAT**

We would be pleased to arrange a special menu on your behalf.
Alternatively, these are our seasonal suggestions.

FIRST COURSES

1. Carrot and coriander soup, curried yogurt (v)
2. Salad of sweet cured herring, wasabi mayonnaise, compressed cucumber
3. Confit of Gressingham duck, rocket and orange salad
4. Serrano ham, celeriac slaw and young watercress
5. Smoked chicken terrine, balsamic onion relish
6. Garden pea risotto with pea shoots fresh mint and Parmesan (v)
7. Whipped Rosary Farm goats cheese, golden beetroot, apple jelly (v)

MAIN COURSES

1. Fillet of local plaice, warm new potatoes, ginger and chive butter, watercress salad
2. Grilled fillet of salmon, crushed lemon and coriander potatoes, tomato cream
3. Roast sirloin of Welsh beef, Yorkshire pudding, roasting juices (*£7.50 supplement*)
4. Braised shoulder of lamb, parsnip puree, thyme scented juices
5. Poached and grilled breast of chicken, wild mushroom, butter sauce
6. Spring onion and roasted field mushroom risotto, fresh Parmesan and sage (v)
7. Slow roasted aubergine, Tuscan vegetables and pesto (v)
8. Fine tart of butternut squash, creamed leeks and goats cheese (v)

(v) denotes that dishes are suitable for vegetarians

PUDDING COURSES

1. Lemon gratin, poached cherries
2. Iced praline parfait, caramelized banana
3. Bodysgallen Estate apple pie, apple pie ice cream
4. Warm gingerbread cake with salted caramel, rum and raisin ice cream
5. Passion fruit panna cotta, passion fruit sorbet and biscuit
6. Whipped Welsh goats cheese fondant, spiced apple relish
7. Dark chocolate mousse, cherry sorbet and chocolate crisp
8. A selection of British cheese with grapes and chutney
9. A selection or choice of homemade ice cream and sorbets

ADDITIONAL COURSES

1. Intermediate course - £7.25 per person
2. Seasonal sorbets - £3.90 per person
3. Iced Muscat grapes £3.90 per person
4. A selection of British cheese with fresh fruit and celery - £11.75 per person

PRIVATE DINING SELECTOR

DINNER

**Three course dinner - £38.00 per person
to include coffee, sweetmeats, service and VAT.**

We would be pleased to arrange a special menu on your behalf.
Alternatively, these are our seasonal suggestions.

FIRST COURSES

1. Light broccoli and wild rocket soup, grain mustard mascarpone (v)
2. Seared fillet of Mackerel with smoked spicy aubergine puree
3. Warm fillet of smoked salmon, gingerbread crust, compressed cucumber, wasabi mayonnaise
4. Maple lacquered confit duck, soy and ginger marinated leeks
5. Handmade white pudding, mushroom fricassee
6. Terrine of ham hock, garden pea cream and young watercress
7. Glazed salt baked Heritage beetroot, whipped Rosary Farm goats cheese golden beetroot, apple jelly (v)
8. Butternut squash panna cotta, spiced granola, coriander salad (v)

MAIN COURSES

1. Butter poached fillet of sea bass, crushed new potatoes, crab and tomato cream, braised baby gem
2. Grilled loin of cod, butter beans, chorizo, fennel salad, red pepper butter sauce
3. Braised shoulder of Welsh lamb, glazed vegetables, parsnip puree, thyme-scented juices
4. Confit of local pork, glazed with honey and lemon spiced apple relish, pork scratchings
5. Roast Sirloin of Welsh Beef, Yorkshire pudding, thyme-roasting juices
(£7.50 supplement)
6. Poached and grilled Gressingham duck breast, red wine shallots and tarragon mash
7. Sweet onion tart, barbecued aubergine watercress, pesto salad (v)
8. Wild mushroom and tarragon risotto, roasted courgettes, aged Parmesan (v)

(v) denotes that dishes are suitable for vegetarians

PUDDING COURSES

1. Warm gingerbread cake with salted caramel, rum and raisin ice cream
2. Iced praline parfait, caramelised banana
3. Dark chocolate mousse raspberry salad and chocolate crisp
4. Bodysgallen Estate apple pie, apple pie ice cream
5. Passion fruit panna cotta with passion fruit sorbet, passion fruit biscuit
6. Welsh rarebit with balsamic onion relish
7. A selection of British cheese with grapes and chutney
8. A selection or choice of homemade ice cream and sorbets

ADDITIONAL COURSES

1. Intermediate course - £7.50 per person
2. Seasonal sorbets - £3.90 per person
3. Iced Muscat grapes £3.90 per person
4. A selection of British cheese with fresh fruit and celery - £11.75 per person

TASTE OF WALES

£68.00 per person to include service charge and VAT

Leek and potato soup, smoked Caerphilly beignet
Cawl cennin a thatws, toesen Caerffili wedi ei fygu

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Tian of Aberdaron crab, laverbread mayonnaise, wholemeal toast
Tian o granc Aberdaron, mayonnaise bara lawr, tost bara cyflawn

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Roasted saddle of Welsh lamb, Snowdonia shitake mushrooms
creamed leeks, rosemary jus

Cig cyfrwy oen Cymreig wedi ei rostio,
madarch shitake Eryri, cennin hufennog, saws rhosmari

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Vanilla panna cotta, bara brith ice cream, rum soaked raisins
Panna cotta fanila, hufen iâ bara brith, rhesin wedi mwydo mewn rym

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Coffee and sweetmeats
Coffi a chyflaith

VEGETARIAN TASTE OF WALES

£68.00 per person to include service charge and VAT

Leek and potato soup, smoked Caerphilly beibnet

Cawl cennin a thatws, toesen Caerffili wedi ei fychu

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Pant-ys Gawn goats cheese crotin, fig puree, sweet red wine

Crotin o gaws gafr Pantysgawn, mwtrin ffigys, gwin coch melys

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Snowdonia shitake mushroom tian, glazed onions, roasted leeks, tarragon butter

Tian madarch shitake Eryri, nionod sglein, cennin rhost, menyntaragon

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Vanilla panna cotta, bara brith ice cream, rum soaked raisins

Panna cotta fanila, hufen ia bara brith, rhesin wedi mwydo mewn rym

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Coffee and sweetmeats

Coffi a chyflaith

BUFFET MENU 1 - £32.50

Smoked pork and apricot and caper terrine
Poached fillet of Shetland salmon, saffron mayonnaise
Escabeche of local mackerel
Crostini with chorizo and tomato relish
Cheddar cheese, spinach and mushroom turnover
Seasonal salads with house dressing
Red cabbage slaw with grain mustard
Warm new potatoes
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Lemon mousse with raspberries
Opera Cake
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Coffee with Bodysgallen fudge

BUFFET MENU 2 - £38.00

Selection of homemade breads
Butter poached chicken with cured ham
Asparagus with herb mayonnaise
Pressed terrine of local lamb, mint and cranberry
Marmalade-glazed ham
Caramelised onion and goats cheese tart
Fillet of Smoked salmon with mustard pickles
Seasonal salads with house dressing
Macaroni with chorizo and Parmesan
Plum tomato and basil pesto
Celeriac remoulade
Warm new potatoes with spring onions
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White chocolate and rhubarb panna cotta
Bodysgallen apple pie, clotted cream
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Coffee with Bodysgallen fudge

BUFFET MENU 2 – Finger Buffet

(£24.50 per person inclusive of service charge and VAT)

Welsh lamb skewers with mint and chili glaze
Smoked haddock coriander fritters with ginger mayonnaise
Roasted leek and local goats cheese tart
Crisps garlic and olive toasts with cured ham, mustard pickles
Caramelised potato and mushroom tortilla

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Chocolate brownie
Bodysgallen raspberry shot

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Coffee and fudge

CLASSICAL BUFFET

(minimum of 25 guests)

£47.00 per person inclusive of service charge and VAT

Pressing of confit duck wrapped in Parma ham

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Whole poached dressed salmon
Homemade pork pies
Carved roasted ham glazed with honey
Butter poached chicken
Goats cheese and asparagus quiche
Cheese platter with fresh fruit

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Mixed salad leaves
Roasted vegetable cous cous
Potato, shallot and chive salad
Tomato cucumber and basil
Traditional coleslaw
Pasta, pesto and Parmesan

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Selection of homemade bread

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White chocolate délice
Trinity College burnt cream

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Coffee and Bodysgallen fudge