

BODYSGALLEN HALL

SAMPLE SUNDAY LUNCHEON MENU

Head Chef: John Williams
Restaurant Manager: Nicolette Musgrove

Light white onion soup with Welsh yoghurt (v)(D,MU,G)

Warm fillet of smoked salmon and cucumber with wasabi mayonnaise (CE,F,MU,D)

Pressed terrine of venison and smoked bacon with piccalilli (MU,M,SD)

Salad of garden beetroot, apple, Welsh feta, spiced granola (v) (D,N,SD,MU)

Glazed fillet of salmon with winter greens, polenta fritters, tomato butter sauce (F,D)

Roast rib eye of Welsh beef, Yorkshire pudding and roasting juices (D,G,MU,E)

Poached and grilled breast of chicken, wild mushroom cream (D,SD,SE)

Wild mushroom risotto with aged Parmesan (v) (D,CE)

Warm ginger cake, toffee sauce and rum and raisin ice cream (G,E,D)

Dark chocolate mousse with hedgerow fruits and coffee ice cream (G,E,D)

Passion fruit panna cotta with passion fruit sorbet (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)

Three course luncheon - £32.00 per person

Cafetiere coffee, Cappuccino or Espresso and Bodysgallen fudge - £4.20

*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.

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