

BODYSGALLEN HALL
SAMPLE LUNCH MENU

Head Chef: John Williams
Restaurant Manager: Nicolette Musgrove

2 course Luncheon - £24.00
3 course Luncheon - £29.00

Light broccoli soup, Welsh yoghurt (v) (D)

Seared fillet of smoked salmon, compressed cucumber and wasabi mayonnaise
(CE,F,MU,D)

Cured ham with celeriac slaw and watercress (MU)
Salad of Heritage beetroot with apple and Welsh feta (v) (D)

Roasted fillet of salmon, spring greens, polenta fritters, tomato butter sauce (F,D)

Slow cooked pork fillet, mustard mash and thyme jus
(CE,G,D,MU,SC)

Poached and grilled breast of chicken, smoked bacon crumble and puy lentil casserole
(D,SD,CE)

Wild mushroom and artichoke risotto,
with aged Parmesan, pea shoot and pea shoot salad (v) (CE,D)

Strawberry Eton Mess (G,E,D)

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

Bodysgallen Estate rhubarb parfait, yoghurt sorbet (G,D)

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

A selection or choice of ice creams and sorbets (C,D,SD ,N)

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.