

# BODYSGALLEN HALL



## PRIVATE DINING MENU - DINNER

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.

Three course dinner - £40.00 per person  
to include coffee, sweetmeats, service and VAT.

Our Tariffs are fully inclusive of SERVICE AND VAT.

If they wish, guests may leave gratuities at their discretion

We would be pleased to arrange a special menu on your behalf.

Alternatively, these are our seasonal suggestions.

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.



## A Historic House Hotel of the National Trust

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April 2019

## PRIVATE DINING SELECTOR – DINNER

### 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 and our own pork scratching's
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 - £7.25 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

## TASTE OF WALES

**£68.00 per person to include service charge and VAT**

Leek and potato soup, smoked Caerphilly beignet

*Cawl cennin a tatws, toesen Caerffili wedi ei fygu*

\* \* \*

Tian of Aberdaron crab, laverbread mayonnaise, wholemeal toast

*Tian o granc Aberdaron, mayonnaise bara lawr, tost bara cyflawn*

\* \* \*

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*

\* \* \*

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

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

\* \* \*

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 beignet

*Cawl cennin a tatws, toesen Caerffili wedi ei fyggu*

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

*Crottin 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, menyn taragon*

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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*