

BODYSGALLEN HALL



PRIVATE DINING MENU - LUNCHEON

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 luncheon - £28.75 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 – LUNCHEON

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