

Restaurant Manager : Nicolette Musgrove

Head Chef : John Williams

DINNER BILL OF FARE at BODYSGALLEN HALL

Scallop

Roasted, with celeriac cream, confit ham hock, tomato relish and summer truffle

Mackerel

Poached in orange oil, with crab, mango and coriander salad,

Rabbit Ravioli

*Poached rabbit and wild mushroom ravioli, creamed king oyster mushrooms,
new season leeks, caper apricot glaze*

Pressing of chicken

Pressed terrine of chicken pickled wild mushrooms, new season broad beans

Hen's Egg (v)

Crispy egg with warm asparagus, Estate wild garlic veloute

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Seasonal sorbet (£3.75 extra)

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Seabass

Grilled sea bass with barbeque aubergine, crab fritters and confit tomato

Turbot

*Lightly roasted with crushed Jersey Royals, braised baby gem,
cucumber and wasabi butter sauce*

Gressingham Duck

Poached and grilled with wild mushrooms, potato gnocchi and baby leeks

Welsh Lamb

*Cooked with fennel pollen,
smoked butternut squash puree and roasted artichokes*

Jersey Royal

*Caramelised onion filled with Jersey Royal 'risotto',
wild mushrooms and asparagus (v)*

Grilled fillet steak is available upon request - £7.50 extra

Plain grilled fish

**Vegetables are carefully chosen to accompany each dish. Additional vegetables
are available upon request.**

Strawberry

Pistachio cake compressed strawberries, cucumber, mint and elderflower sorbet

Chocolate

Single estate chocolate bar with fennel ice cream and warm chocolate madeline

Passion Fruit

Panna cotta, banana, passion fruit sorbet and crisp

Banana

*Hand made puff pastry with glazed bananas, banoffee cream lime gel
and peanut butter ice cream*

Snow Egg

Poached meringue with rhubarb, a light vanilla custard and a cava snow

A selection or choice of homemade ice cream and sorbets

A selection of British cheese with grapes and chutney

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Cafetiere coffee, Cappuccino or Espresso and sweetmeats - £6.50

Three Courses - £57.50

Two courses (including main course) - £45.00

Two first courses, or first and pudding course - £36.50

**Whenever possible the Chef will be pleased to offer alternatives
to the dishes shown here for guests staying for a longer visit,
or who prefer a different style of cooking.**

(A non-refundable food allowance of £45.00 per person is included in all dinner, bed and breakfast breaks)

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

Restaurant Dress Code

**Smart please, although jacket and tie are not obligatory;
T-shirts, trainers, tracksuits and shorts ARE NOT acceptable.**

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.