



Head Chef: Abdalla El Shershaby
Restaurant Manager: Daniela Roberts

DINNER BILL OF FARE at BODYSGALLEN HALL

Velouté – *White onion velouté, poached hen's egg, fresh truffle (E,D,SD)*

Crab – *White hand picked crab, brown crab mousse, Vadouvan spiced monkfish, wild garlic mayonnaise (E,SD,D,G,F,C, MU)*

Salmon – *Confit of Scottish salmon, citrus fennel, avocado mayonnaise, fish roe (F,E,SD,MU)*

Heritage Beetroot – *Presentation of Bodysgallen Heritage beetroot, beetroot quinoa, cherry tomato, goat's cheese (D,SD)*

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Seasonal sorbet (£6.50 extra)

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Seabass – *Roasted fillet of seabass, polenta fritter, roasted courgette, barbequed aubergine, cauliflower puree, tomato butter sauce (F,D,CE,S,SD)*

Beef– *Slow cooked fillet of beef, roasted onion and salsify, butternut squash, King Oyster mushroom, carrot puree, dauphin potato, mushroom sauce (SD,D,G,E)*

Lamb – *Slow cooked lamb rump, roasted artichokes, herb gnocchi, cabbage, broccoli puree, Madeira sauce (SD,D,G,E)*

Risotto – *Pea risotto, aged Parmesan, pea shoots (D,SD)*

Grilled fillet steak is available upon request - £9.25 extra

Plain grilled fish.

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

Mousse – Dark chocolate mousse, Bodysgallen blackcurrant sorbet, chocolate swirl, fresh blueberries (D,G,E)

Panna Cotta – Passionfruit panna cotta, passionfruit jelly, passionfruit ice cream, tuile (D,E,G)

Custard Tart – Light custard tart, rhubarb sorbet, garden fruit (G,E,D)

A changing selection of most delicious and unusual ice creams and sorbets (D,E,G)
A selection of British cheese with grapes and chutney (CE,E,D,SD,G,N,SE)

Cafetière coffee, Cappuccino or Espresso and sweetmeats - £9.30 (D,E,G,N,P,S,SE)

Three Courses - £75.00 Two courses (including main course) - £59.00

Two first courses, or first and pudding course - £44.50

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 £59.00 per person is included in all dinner, bed and breakfast breaks)

A discretionary 12.5% service charge will be added to all restaurant and bar invoices.

Restaurant Dress Code

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

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.