

**Head Chef: Abdalla El Shershaby**

**Restaurant Manager: Daniela Roberts**

**DINNER BILL OF FARE at BODYSGALLEN HALL**

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

**Terrine** – Pressing of game, ham hock croquette,  
pickled carrot, Bodysgallen gooseberry chutney (E,D,G,SD)

**Sea Scallop** – Seared sea scallop, caramelised cauliflower puree, sweet peppadrop,  
cauliflower and raisin couscous (M,D,SD)

**Heritage Beetroot** – Presentations of Bodysgallen Heritage beetroot, beetroot quinoa,  
candied pecan coated Goats cheese, caramelised fig, beetroot gel  
(S,SD,D,N)

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**Seasonal sorbet (£6.50 extra)**

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**Sea Bass** – Roasted fillet of Seabass, garden peas, Estate courgette, Parmentier  
potato, white wine herb sauce, dill oil (F,D,SD)

**Fillet of Beef** – Slow cooked fillet of Beef, roasted Bodysgallen artichokes, Anna  
potato, truffle sauce (SD,D)

**Duck** – Creedy Carver Duck breast, roasted potatoes, sautéed leeks, salsify,  
glazed baby carrot, orange jus (SD,D)

**Risotto** – Bodysgallen pea and herb 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.**

*Chocolate Mousse – Dark Chocolate mousse, Bodysgallen wine berry gel, milk sorbet, honeycomb, chocolate swirl (E,D,S,G,SD)*

*Panna Cotta – Passion fruit panna cotta, Bodysgallen blackcurrant sorbet, Passion fruit swirl (D,N,G)*

*Parfait -Mango and vanilla parfait, exotic fruit salsa, coconut and rum sorbet (E,D,N,S,G,SD)*

*A changing selection of most delicious and unusual ice creams and sorbets (D,E,N,SD)*

*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.**