

**Head Chef: Abdalla El Shershaby.**

**Restaurant Manager: Daniela Roberts.**

**DINNER BILL OF FARE at BODYSGALLEN HALL**

**Velouté** – White onion velouté, golden croutons (G,SD,D,E)

**Monkfish** – Vadouvan spiced monkfish, pickled cucumber, wild garlic mayonnaise (F,E,S,SD,G,D)

**Terrine** – Ham and corn fed chicken terrine, ham hock croquette, tomato relish (E,D,SD)

\* \* \*

**Salmon** – Seared salmon fillet, roasted butternut squash, new potatoes, seasonal vegetables, tomato butter sauce (F,D,SD,CE)

**Chicken** – Chicken breast, herb gnocchi, oyster mushroom, seasonal vegetables, mushroom sauce (G,D,E,SD)

**Aubergine** – Barbequed aubergine, tomato fondue, salsify, caramelised carrot, caramelised onions, cheese fritter (D,G,E SD)

\* \* \*

**Brulée** – Crème brulée, Bodysgallen garden fruit, damson sorbet, tuile, (D,E G)

**Panna cotta** – Passion fruit panna cotta, blackcurrant sorbet, tuile (D,E,N,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,D,SD,G,N,SE)**

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

**Three Courses - £59.00 Two courses (including main course) - £47.00  
Two first courses, or first and pudding course - £34.00**

*(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.**