



Head Chef: Abdalla El Shershaby

Restaurant Manager: Daniela Roberts

Mothing Sunday, 30th March 2025

***Pressing of game, Bodysgallen tomato relish, ham hock croquette, wasabi mayonnaise
(E,SD,G,D)***

Leek and potato soup, golden croutons, Welsh yoghurt (D, SD,G)

Parma ham, celeriac slaw, baby watercress, wild garlic mayonnaise (SD,E,MU)

***Presentations of Bodysgallen heritage beetroot, beetroot quinoa, beetroot gel, goats cheese,
cherry tomato (D, SD)***

***Creedy Carver chicken breast, dauphine potato, caramelised onion, King Oyster mushroom,
seasonal vegetables, mushroom sauce (D,SD,MU)***

***Fillet of salmon, polenta fritter, seasonal vegetables, roasted butternut squash, tomato butter
sauce (F,D,SD,CE)***

***Roasted ribeye of Welsh beef, Yorkshire pudding, seasonal vegetables, Madeira sauce
(MU,D,E,G,SD)***

Pea risotto, aged parmesan, pea shoots, Bodysgallen wild garlic oil (D)

Passionfruit panna cotta, Bodysgallen blackcurrant sorbet, almond twirl (D,E,G)

Rhubarb crumble, rhubarb sorbet, vanilla custard (D,E,G)

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

A selection of British cheese with grapes and chutney (CE,D,SD,G,N,SE)

**Two course Luncheon £42.50 per person - Three Course Luncheon - £55.00 per
person, to include a glass of Prosecco per person**

Cafetière coffee, Cappuccino or Espresso and fudge - £5.85 per person

Vegetables are carefully chosen to accompany each dish, or additional vegetables are available on request.

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.

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