



Table D'Hote Menu

available every evening from 7pm

Sample Menu

Starters

Celeriac, Celery & Apple Soup
parmesan profiteroles

Greenland Prawns
baby gem, marinated cucumber,
walnuts, natural yoghurt

Duck Liver Parfait
warm brioche, date & orange chutney

Gravadlax Of Salmon
buckwheat blinis, sour cream & caviar

Duo Of Seasonal Melon
mint pannacotta, raspberry coulis

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**Homemade Sorbet**  
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Main courses

27 Day Dry Aged Rib Eye Steak (£3.95
supplement)
traditional garnish, home-made
horseradish

Baked Fillet Of Trout
braised vegetables,
smoked salmon veloute

Cornfed Chicken Supreme
fricassee of wild mushrooms, fondant
potato, tarragon cream reduction

Noisettes Of Conwy Lamb
pomme puree, rosemary roasted
carrots, ruby port jus

Pan Seared Salmon
sweetcorn puree, olive oil,
caper beurre noisette

Soy & Sesame Fried Vegetables
filo crisp, crumbled sauvignon

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**Assiette Of Lemon**  
candied basil leaves

**Baileys Chocolate Tart**  
with clotted cream

**Fig-roasted Brioche**  
Seville marmalade ice-cream

**Crème Caramel**  
with its own juices

**A Fine Selection Of Welsh & regional  
Cheeses** (£1.95 supplement)  
pickled grapes, celery & sultana bread

**£29.95**

Cafetiere Coffee &  
Hand-made Chocolates £2.95



# Bodidris Hall

Country Hotel and Restaurant





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## Sample Menu

### Starters

**Carrot & Coriander Soup**  
ciabatta croutons

**Timbale Of Greenland Prawns**  
poached leeks, quail's eggs, aioli

**Confited Pheasant Terrine**  
layered with rabbit & pistachio nuts,  
chilli grape chutney

**Goats' Cheese Pannacotta**  
confit of tomatoes, red pepper coulis

**Carmarthen Air Dried Ham**  
celeriac salad, basil infusion

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Homemade Sorbet
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### Main courses

**27 Day Dry Aged Sirloin Steak**  
(£4.95 supplement)  
rosti potato, wilted spinach leaves,  
seared foie gras

**Poached Sea Bass Fillet**  
roasted aubergines, chorizo sausage,  
lemon vin blanc

**Mignons Of Pork Tenderloin**  
sage & apple crust, fondant potato,  
pancetta jus

**Braised Shank Of Welsh lamb**  
swede puree, deglazed red wine pan  
juices with redcurrants

**Pheasant Supreme**  
thyme scented polenta,  
honey roasted parsnips

**Thyme Roasted Butternut squash**  
curried cous-cous, confit of tomatoes

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Caramelised Lemon Tart
basil ice cream, candied raspberries

Hot Chocolate Fondant
home-made chocolate & thyme ice
cream, tuile biscuit

Apple Pannacotta
apple & celery sorbet, blackberry
coulis

Bara Brith Pudding
with it's own ice-cream

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Leek & Potato Soup
sweet potato gnocchi

Carpaccio Of Smoked Eel
feta cheese, watercress & baby beetroot

Parcel Of Gressingham Duck
sesame crusted, teriyaki vegetables

**Greenland Prawn & Lime-infused
Cheesecake**
Menai mussels

Rose of Galia Melon
plum & mint salad

Homemade Sorbet

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### Main courses

**Marinated Haunch of Venison**  
(£3.95 supplement)  
sweet and sour red cabbage,  
juniper berry jus

**Gressingham Duck**  
salsify, plum sauce

**Slow Roasted Belly Pork**  
puy lentils with bacon lardons  
and mushroom

**Duo Of Conwy Valley lamb**  
dauphinoise potatoes,  
blackberry demi glaze

**Scotch Salmon Fillet**  
lemon & roquette risotto,  
bloody mary dressing

**Mille Feuille Of Soy  
Fried Vegetables**  
parmesan crisps, sweet chilli sauce

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Poached Pear
apricot & hazelnut parfait,
red wine syrup

Banana Crème Brulee
lightly peppered strawberries

Apple & Frangipane Tart
crème anglaise, rosewater ice cream

Bitter Chocolate Mousse
tuile biscuit, raspberry coulis

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