

# The Belmont Hotel

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## FESTIVE FAYRE

MENUS 2018

  
Brend Hotels



**ENJOY ONE OF OUR FESTIVE MENUS OVER THE CHRISTMAS PERIOD IN LUXURIOUS SURROUNDINGS. OUR MENUS HAVE BEEN DESIGNED TO MAKE THE MOST OF THE VERY BEST LOCAL, SEASONAL INGREDIENTS TO PROVIDE A CHOICE FOR ALL TASTES ACROSS THE RANGE OF COURSES.**

Should you have any queries or wish to make a booking for a Christmas Luncheon, please contact our Function Coordinator: Mr Greg Fowler on 01395 512555 or email: [gfwowler@belmont-hotel.co.uk](mailto:gfwowler@belmont-hotel.co.uk)

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All prices are per person and inclusive of VAT

\* Please inform us if you have a food allergy that we should be aware of \*

## FESTIVE LUNCH

2 COURSES £19.50<sup>PP</sup>

3 COURSES £23.50<sup>PP</sup>



### WINTER VEGETABLE SOUP

Crisp herb croutons

### DEVON BLUE CHEESE & CARAMELISED RED ONION TART

Basil pesto dressing

### CREEDY CARVER CHICKEN LIVER AND BRANDY PATE

Saffron scented brioche, spiced apple compote, toasted almonds

### NORTH ATLANTIC PRAWN COCKTAIL

Succulent prawns bound in brandy Marie Rose sauce,  
crisp iceberg lettuce, brown bread and butter

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### SLOW BUTTER ROASTED DEVONSHIRE TURKEY

Pigs in blankets, sweet cranberry compote, roasted chestnut stuffing

### CHUNKY WEST COUNTRY BRAISED STEAK

Sautéed shallots, pancetta, red wine jus

### POACHED SCOTTISH SALMON

Watercress, pine nuts, lemon and butter sauce

### LENTIL AND BEAN CASSEROLE

Grilled polenta and parmesan cheese (a selection of vegetables and potatoes)

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### TRADITIONAL CHRISTMAS PUDDING

Warm brandy sauce

### WHITE CHOCOLATE AND BAILEYS CHEESECAKE

Butterscotch sauce

### FRESH FRUIT SALAD

Clotted cream

### A SELECTION OF WEST COUNTRY CHEESES

Biscuits, grapes, walnuts, celery

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### FRESHLY BREWED COFFEE WITH CLOTTED CREAM FUDGE

# FESTIVE AFTERNOON TEA

£18.00<sup>PP</sup>



## SANDWICHES

Roast turkey and cranberry  
Smoked salmon and cream cheese  
Egg mayonnaise and cress  
Cucumber

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## CAKES (3 PER TEA)

A selection of cakes, pastries and mince pies

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## SCONES (2 PER TEA)

Plain, fruit or cranberry scones  
Served with clotted cream and strawberry jam

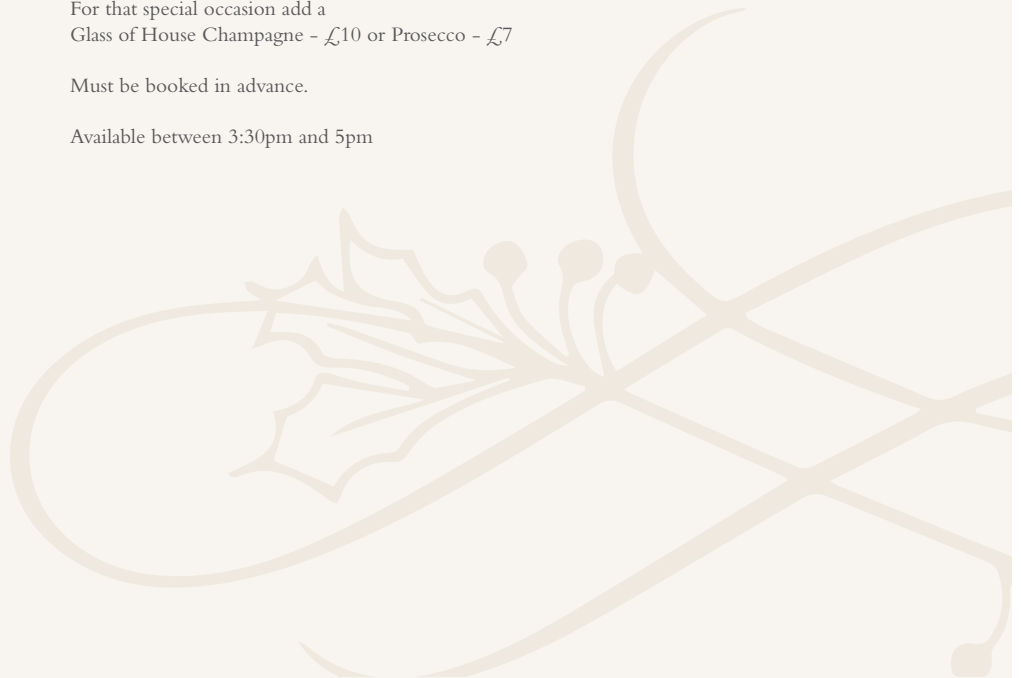
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## SERVED WITH MULLED WINE TEA AND COFFEE INCLUDED

For that special occasion add a  
Glass of House Champagne - £10 or Prosecco - £7

Must be booked in advance.

Available between 3:30pm and 5pm



## FESTIVE DINNER

3 COURSES £36.00<sup>PP</sup>

PLEASE ENQUIRE



### POTATO AND WATERCRESS SOUP

Crisp herb croutons

### HOTCH POTCH OF FOREST MUSHROOM

Crisp filo pastry basket

### DEVON CHICKEN LIVER PATE

Apple chutney, toasted brioche

### NORTH ATLANTIC PRAWN COCKTAIL

Succulent prawns bound in brandy Marie Rose sauce,  
crisp iceberg lettuce, brown bread and butter

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### SLOW BUTTER ROASTED DEVONSHIRE TURKEY

Pigs in blankets, sweet cranberry compote, roasted chestnut stuffing

### ROAST SIRLOIN OF PRIME BEEF

Traditional Yorkshire pudding, red wine jus

### GRILLED SEA BREAM ON A BED OF SAMPHIRE GRASS

Saffron and dill butter sauce

### BELMONT TORTELLINI

Fresh homemade pasta filled with local creamy blue cheese

Roast potatoes | Minted new potatoes | Cauliflower and broccoli florets  
Glazed carrots | Petit pois

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### TRADITIONAL CHRISTMAS PUDDING

Warm brandy sauce

### DARK CHOCOLATE TART

Baileys caramel sauce

### FRESH FRUIT SALAD

Clotted cream

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### FRESHLY BREWED COFFEE WITH CLOTTED CREAM FUDGE

(\*Add an Intermediate/Fish Course or Cheese Course at an additional  
Charge of £2.00 per Course) \*PLEASE ENQUIRE\*

# FESTIVE DINNER & DANCE

4 COURSES £42.00<sup>PP</sup>

1st, 8th, 15th & 22nd December



## PEARLS OF HONEYDEW AND CANTALOUPE MELON

Elderflower, ginger syrup, fresh mint

## LOCAL CRAB MEAT SALAD

Micro rocket leaves, cucumber pickles, Marie Rose sauce

## CREEDY CARVER DUCK LIVER AND GRAND MARNIER PATE

Saffron scented brioche, spiced apple compote, toasted almonds

## POTATO AND WATERCRESS SOUP

Crisp herb croutons

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## ELDERFLOWER SORBET

## GRILLED FILLET OF PLAICE WITH SAUCE VIERGE

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## SLOW BUTTER ROASTED DEVONSHIRE TURKEY

Pigs in blankets, sweet cranberry compote, roasted chestnut stuffing

## ROASTED DEVONSHIRE DUCKLING

Caramelised orange, liqueur sauce

## CARVED FILLET OF BEEF WELLINGTON

Madeira sauce

## GLAZED LOIN OF LAMB

Rosemary and thyme farci, port and redcurrant jus

## GRILLED FILLET OF SEA BREAM

White wine veloute

## BAKED VULSCOMBE GOATS CHEESE AND CRANBERRY EN CROUTE

Thyme jus

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## TRADITIONAL CHRISTMAS PUDDING

Warm brandy sauce

## CRÈME CARAMEL

## STRAWBERRY AND WHITE CHOCOLATE CHARLOTTE RUSSE

## A SELECTION OF LOCAL AND TRADITIONAL CHEESES

Celery and biscuits

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## FRESHLY BREWED COFFEE WITH CLOTTED CREAM FUDGE

## SPECIAL OFFERS

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### FUNCTION ACCOMMODATION

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**FROM £45<sup>PP</sup>** (terms and conditions apply)  
For function guests wishing to stay 1 night



### SATURDAY LUNCHES

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Dine in our Restaurant with accompanying music from our Resident Pianist.  
(1st, 8th, 15th and 22nd December)



### FUNCTION DRINK OFFERS

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Traditional Mulled Wine £3  
Bucks Fizz £3  
Glass of House Red/White Wine £5  
Non Alcoholic Fruit Punch £2



### LARGE PARTY OFFERS

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Over 30 - 1 Free Lunch  
Over 60 - 2 Free Lunches  
Over 80 - Sole use of Restaurant and Complimentary Bucks Fizz on arrival

# The Belmont Hotel



The Esplanade, Sidmouth, Devon EX10 8RX  
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