

The Belmont Hotel

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FESTIVE FAYRE

MENUS 2019



**ENJOY 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: gfwler@belmont-hotel.co.uk
(Please enquire for Dinner Parties)

All prices are per person and inclusive of VAT

SPECIAL OFFERS

SATURDAY LUNCHES

Dine in our Restaurant with accompanying music from our Resident Pianist.

(30th November, 7th, 14th and 21st December)

FUNCTION DRINK OFFERS

Traditional Mulled Wine **£4**

Bucks Fizz **£4**

175ml Glass of House Wine (Red/White) **£5**

GROUP LUNCH OFFER

Parties of more than 12

2 courses **£19.50 PP**

3 Courses **£24.50 PP**

Both packages include coffee and mints

Parties of 30+ will receive one free meal

LARGE PARTY OFFERS

Over 30 - 1 Free Lunch

Over 60 - 2 Free Lunches

Over 80 - Sole use of Restaurant

FUNCTION ACCOMMODATION

FROM £45 PP (terms and conditions apply)

For function guests wishing to stay 1 night



FESTIVE LUNCH

2 COURSES £20 PP

3 COURSES £25 PP

TOMATO & CORIANDER SOUP

Crisp herb croutons

WARM SOMERSET BRIE & BORETTANE ONION TART

Basil pesto dressing

CHICKEN LIVER & BRANDY PATE

Saffron scented brioche, spiced apple compote
and toasted almonds

NORTH ATLANTIC PRAWN COCKTAIL

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

SLOW BUTTER ROASTED DEVONSHIRE TURKEY

Pigs in blankets and sweet cranberry compote
with roasted chestnut stuffing

CHUNKY WEST COUNTRY BRAISED STEAK

Caramelised onion and crisp pancetta

POACHED SCOTTISH SALMON

Samphire grass and a dill butter sauce

BUTTERNUT SQUASH & GOATS CHEESE ARANCINI

Pepper coulis and toasted pine nuts

A selection of Vegetables and Potatoes

TRADITIONAL CHRISTMAS PUDDING

Warm brandy sauce

WHITE & DARK CHOCOLATE TART

Butterscotch sauce

FRESH FRUIT SALAD

Clotted cream

A SELECTION OF WEST COUNTRY CHEESES

Biscuits, grapes, walnuts and celery

FRESHLY BREWED COFFEE

Clotted cream fudge

FESTIVE AFTERNOON TEA

£18.00 PP

SANDWICHES

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

CAKES (3 PER TEA)

A selection of cakes, pastries and mince pies

SCONES (2 PER TEA)

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

**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

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



The Belmont Hotel



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www.belmont-hotel.co.uk



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