

BELMONT

SPECIAL OCCASIONS





CREATE MEMORIES THAT WILL LAST A LIFETIME AT THE BELMONT HOTEL

The Belmont Restaurant makes the ideal event or party venue, whether it is for a special luncheon for a society, a club event or any other occasion you want to celebrate.

Pick out a wonderful room and it will be all yours for the occasion - choose from the Belmont Restaurant or our contemporary Horizon Restaurant which is ideal for intimate private functions.





THE BELMONT RESTAURANT

CLASSIC LUXURY BY THE SEA

Pairing luxury surroundings with the finest culinary experiences, a dining experience at the Belmont Restaurant satisfies all the senses. Whether you're celebrating a big birthday, anniversary or it's simply a family get together, our restaurant provides lavish cuisine and first class service as standard.

MAXIMUM NUMBER OF GUESTS: 90



HORIZON RESTAURANT

THE PERFECT AMBIANCE

With fantastic views over the bay, the Horizon Restaurant has been designed to create an airy, stylish and contemporary feel – and offers you one of the very best places to eat in Devon.

MAXIMUM NUMBER OF GUESTS: 20



LUNCH PACKAGES

Choose from our wonderful array of menu packages. From a savoury buffet to a fine-dining luncheon, our team of chefs guarantee a dining experience to remember.

OPTION 1

2 Courses £26.50

3 Courses £28.50

1 Choice of Starter,
1 Choice of Main &
1 Choice of Dessert
from the Lunch Menu

OPTION 2

2 Courses £27.50

3 Courses £30.50

2 Choices of Starters,
2 Choices of Mains &
2 Choices of Desserts
from the Lunch Menu

OPTION 3

2 Courses £28.50

3 Courses £32.50

3 Choices of Starters,
3 Choices of Mains &
3 Choices of Desserts
from the Lunch Menu

Prices are per person



For calorie information,
please scan the QR code

LUNCH MENU

STARTERS

Choice of Homemade Soup (Ve) *Please select one*

Mushroom

Cream of Vegetable

Minestrone

Cream of Parsnip

Sweet Potato & Butternut Squash

Carrot & Coriander

Trio of Melon (Ve)

Cantaloupe, Honeydew & Watermelon,

Strawberries, Fresh Mint

Oak Smoked Salmon, Cream Cheese & Dill Roulade

Caper Berries, Lemon & Lime Vinaigrette

North Atlantic Prawn Salad

Baby Gem Lettuce, Micro Leaves, Cocktail Sauce

Creedy Carver Duck & Orange Rilette

Homemade Plum Chutney, Balsamic Reduction,

Toasted Baguette

Chicken Liver & Brandy Pate

Spiced Apple Chutney, Pea Shoots, Toasted Brioche

Warm Cornish Blue & Caramelised

Red Onion Tart (V)

Mixed Leaves, Basil Pesto

Ham Hock Terrine

Piccalilli, Lambs Lettuce, Honey Mustard Vinaigrette

Smoked Haddock & Pea Risotto Arancini

Roquette Leaves, Lemon Dressing

MAINS

Traditional Roast Meats *Please select one*

Beef, Lamb, Chicken, Turkey or Pork

Pan Roasted Supreme of Chicken

Forest Mushroom, Shallot & Thyme Velouté

Slow Cooked Braised Steak

Caramelised Onion, Julienne of Vegetables

Cider & Treacle Glazed Belly Pork

Apple Compote, Black Pudding

Grilled Sea Bass

Samphire Grass, Dill Butter Sauce

Poached Sea Trout

Crispy Leeks, Shrimp Velouté

Pea & Mint Risotto (V)

Parmesan Shavings

Grilled Mediterranean Vegetables (Ve)

Roast Cherry Vine Tomatoes, Tempura Green

Beans, Red Pepper Emulsion

DESSERTS

Apple Crumble

Custard

Sticky Toffee Pudding

Toffee Sauce

Sponge & Custard *Please select one*

Syrup, Chocolate or Lemon

Fresh Fruit Salad

Clotted Cream

Cheesecake *Please select one*

Chocolate, Lemon or Strawberry

Torte *Please select one*

Baileys, White & Dark Chocolate or Strawberry

Amaretto & Raspberry Roulade

Fresh Fruit Pavlova

Local Cheeses

Celery & Biscuits

ADD FRESHLY BREWED TEA
OR COFFEE

+£2 PER PERSON*

(V) Vegetarian, (Ve) Vegan.

For menu options 2 & 3, pre-orders and detailed place cards are necessary a minimum 1 week prior to the function. Lunch packages are available for a minimum of 20 people & include any additional room hire charges. *Must order for the whole party.

Please note: If choosing Option 2 or 3, the whole party must order either a) starter and main or b) main and dessert.

SAVOURY BUFFET

£29.50 per person | Available 12pm-2pm

Join us for a delicious savoury buffet made by our team of talented chefs - perfect for any celebration.

SAVOURY BUFFET

A selection of freshly made Sandwiches:

Ham & Mustard

Roast Beef & Horseradish

Mature Cheddar & Homemade Chutney

Egg Mayonnaise & Cress

Tuna & Chive

Smoked Salmon & Crème Cheese

Roast Turkey & Cranberry

Cold Ham Hock Terrine

Mustard Dressing

Mediterranean Vegetable Crostini

Crispy Chicken Goujons

Garlic Mayonnaise

Cornish Blue Cheese &

Caramelised Onion Tart

New Potato & Dill Salad

Coleslaw

Pasta Salad

Tomato, Cucumber & Basil Salad

Dressed Salad Leaves

ADD FRESHLY BREWED TEA
OR COFFEE

+£2 PER PERSON*

The Buffet menu is available in the Belmont Restaurant for a minimum of 20 people and includes any additional room hire charges and can only be guaranteed private with a minimum of 50 people.

Vegetarian, Vegan or any special dietary requirements can be catered for at no extra cost if reasonable notice is given.

**Must order for the whole party.*



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AFTERNOON TEA PACKAGES

Our afternoon teas are the perfect addition to your celebration.

THE BELMONT TEA **£12.50**

A selection of individual Pastries
Freshly brewed Tea or Coffee

THE DEVONSHIRE CREAM TEA **£13.75**

Homemade Scones
Clotted Cream & Strawberry Jam
Freshly brewed Tea or Coffee

THE BELMONT FULL AFTERNOON TEA **£25**

A selection of Finger Sandwiches:
Ham
Smoked Salmon
Cucumber
Egg & Cress

A selection of individual Pastries
Homemade Scones
Clotted Cream & Strawberry Jam
Freshly brewed Tea or Coffee

Prices are per person



HOW TO BOOK

To book one of our function rooms please call 01395 512555 or email events@belmont-hotel.co.uk

BOOKING CONDITIONS

- All prices are per person and inclusive of VAT at the current rate.
- Cheques payable to: P R Brend & Sons (Hoteliers) Ltd
- Parties of up to 20 people may dine in the Belmont Restaurant or Horizon and choose from the Table D'Hote Menu (subject to availability).
- Our Belmont Restaurant can cater for up to 90 guests for a banquet style meal or for a buffet meal.
- Final numbers are required one week before the event date. These are the final numbers which will be charged for.
- We require both rooms to be returned by 4 pm. We are not able to offer evening receptions.
- Vegetarian, vegan or any special dietary requirements can be catered for at no extra cost if reasonable notice is given.
- You must notify the hotel in advance if any person in your party has any disabilities, allergies or dietary requirements.
- For an additional charge, if you'd like to book the hotel's Resident Pianist, or have flower arrangements and cakes provided, please enquire for further details.
- We cannot guarantee car parking.



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BELMONT

HOTEL



www.belmont-hotel.co.uk    

The Esplanade, Sidmouth, Devon EX10 8RX
01395 512555 | reservations@belmont-hotel.co.uk


B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS