

BELMONT
HOTEL

TABLE D'HOTE

SAMPLE DINNER INCLUSIVE MENU

CANAPÉS

Served in the Bar and Lounge Pre-Dinner

CREEDY CARVER DUCK LIVER PATE

Apple Chutney, Crisp Bread

GRAVADLAX OF SCOTTISH SALMON

Caper Berries, Lemon Dressing

PEARLS OF MELON

Elderflower Syrup, Caramelised Orange

BUTTERNUT SQUASH & CORIANDER SOUP

BLACKCURRANT SORBET

PAN ROASTED LAMB RUMP

Crushed Broad Beans, Minted Gnocchi, Redcurrant Jus

ROASTED DEVON BELLY PORK

Spiced Apple Compote, Black Pudding

SLOW COOKED UNDER BLADE FILLET OF BEEF

Julienne of Vegetables, Red Wine Jus

GRILLED CORNISH HAKE

Shrimp and Dill Veloute

SPINACH & SWEET POTATO DHAL (VE)

Basmati Rice, Naan Bread, Mango Chutney, Raita

All the above dishes are served with Seasonal Vegetables and Potatoes of the Day

OR

Mixed Leaf Salad and New Potatoes

A SELECTION OF DESSERTS & CHEESE

COFFEE & MINTS

£46 per person or individually priced as follows:

Starter £10, Intermediate £5, Main Course £22.50, Desserts £10, Coffee £4.60

Inc. VAT

Please inform us if you have a food allergy that we should be aware of, and if you require the dish as vegetarian (V) or vegan (VE). Full Menu Available Upon Request. Adults need around 2000 Kcal a day.


B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS