

BELMONT

HOTEL

MOTHER'S DAY

LUNCH MENU

30TH MARCH 2025

TRIO OF PRAWN, CRAB AND SMOKED SALMON
Dill Pickled Cucumber, Lemon Dressing

CHICKEN LIVER AND BRANDY PATE
Apple Chutney, Toasted Brioche

MEDLEY OF MELON AND MIXED BERRIES (VE)
Drizzle of Port

CREAM OF ASPARAGUS SOUP (VE)

POACHED TROUT AND CREAM CHEESE MOUSSE
Pistachio Crumbs, Dill and Caper Mayonnaise, Micro Herbs

OR

CHAMPAGNE SORBET (VE)

ROAST PRIME SIRLOIN OF BEEF
Yorkshire Pudding, Horseradish Cream

ROAST LEG OF LAMB
Caramelised Shallots, Redcurrant Jus

BALLOTINE OF CORN FED CHICKEN
Wild Mushroom and Thyme Farci, Sweet Potato Puree, Crisp Pancetta,
Madeira Cream Sauce

GRILLED FILLET OF SEA BREAM
Spinach Roulade, Lobster, Rose Wine and Parsley Velouté

PEA AND MINT RISOTTO (V)
Parmesan Shavings, Pesto

CAULIFLOWER AND BROCCOLI MORNAY,
ROASTED BUTTERNUT SQUASH, BUTTERED FINE BEANS,
ROAST POTATOES, DUCHESS POTATOES

OR

SIDE SALAD AND NEW POTATOES

HOT APPLE CRUMBLE
Custard

FRESH FRUIT SALAD
Clotted Cream

CRÈME BRÛLÉE
Shortbread Biscuit

BELGIAN CHOCOLATE TRUFFLE
Fresh Strawberries

COUPE VENUS

VARIOUS DAIRY ICES AND SORBETS

A SELECTION OF LOCAL CHEESES SERVED WITH
BISCUITS, CELERY, CHUTNEY AND GRAPES
Cornish Blue, Barbers 1833 Vintage Reserve Cheddar,
Cricket St Thomas Brie, Ticklemore Goats Cheese

FILTER COFFEE AND MINTS

VEGETARIAN (V) VEGAN (VE)

Please inform us of any food allergies
or special dietary requirements.

4 COURSES &
COFFEE £42 per person

Price Inclusive of VAT.
Menu is subject to change.