BELMONT

EASTER

LUNCH MENU

20th April 2025

TRIO OF PRAWN, CRAB, SMOKED SALMON
Dill Pickled Cucumber, Marie Rose Sauce

SMOOTH CHICKEN LIVER BRANDY PATE Spiced Apple Chutney, Toasted Brioche

PEARLS OF MELON **ve**Mixed Berries, Elderflower Ginger Syrup, Fresh Mint

CREAM OF VEGETABLE SOUP v

ROAST PRIME SIRLOIN OF BEEF Yorkshire Pudding, Horseradish Sauce

ROASTED LEG OF LAMB Minted Pea Puree, Rosemary Jus

PAN FRIED ESCALOPE OF CHICKEN
Sautéed Leeks, Lardons of Bacon, White Wine Velouté

GRILLED FILLET OF SEA BASS Samphire Grass, Lemon Parsley Butter

LINGUINE PASTA V

Sauteed Sweet Peppers, Courgettes, Cream Sauce, Parmesan Shavings

Broccoli Florets, Glazed Sliced Carrots, Buttered Fine Beans, Roast Potatoes, Maître de Hotel Potatoes Or

Side Salad and New Potatoes

HOT CROSS BUN AND BUTTER PUDDING
Custard

FRESH FRUIT SALAD Clotted Cream

CREME BRÛLÉE Homemade Shortbread Biscuit

CREAM EGG BROWNIE
Chantilly Cream, Crushed Mini Egg

VARIOUS DAIRY ICES AND SORBETS

SELECTION OF LOCAL CHEESES

Biscuits, Celery, Chutney and Grapes, Cornish Blue, Cricket St Thomas Brie, Barbers 1833 Vintage Reserve Cheddar, Ticklemore Goats Cheese

FILTER COFFEE AND MINTS

3 COURSES & COFFEE

 $\pounds 38$ per adult $\mid \pounds 19$ per child 4-15 yrs

Price inclusive of VAT.