

BELMONT

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2025

# FESTIVE FAYRE





Celebrate this festive season in style and take advantage of one of our Festive Fayre menus.

We've carefully crafted our menu to showcase the finest local, seasonal ingredients, ensuring there's something to delight every palate across every course.

Relax in luxurious surroundings and enjoy one of our Festive Afternoon Tea Packages, traditionally served with a selection of sandwiches, pastries and scones with jam and clotted cream.



# FESTIVE LUNCHES

1st - 22nd December | Monday - Saturday (excluding Sundays) | 12.30pm - 1.15pm

Enjoy our Festive Lunch Menu in the elegant Belmont Restaurant. Our menu has 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.

2 COURSES £35 | 3 COURSES £41

Prices are per person and includes filter coffee or tea and mints

## LUNCH MENU

Spiced Carrot and Lentil Soup **VE GF?**  
Crisp Croutons

Prawns and Oak Smoked Scottish Salmon Salad **GF**  
Iceberg Lettuce, Marie Rose Sauce

Chicken Liver, Redcurrant and Brandy Pate **GF?**  
Apple and Ginger Chutney, Homemade Brioche

Pearls of Winter Melon **VE GF**  
Mixed Berry Compote, Pomegranate and Elderflower Syrup

Traditional Hand Carved Turkey **GF?**  
Pig in Blanket, Cranberry Sauce,  
Roasted Chestnut and Sage Stuffing, Turkey Jus

Slow Cooked Braised Steak **GF**  
Celeriac Puree, Lardons of Bacon, Red Wine and Tomato Sauce

Grilled Fillet of Trout **GF**  
Wilted Spinach, White Wine and Dill Velouté

Traditional Nut Roast **VE**  
Rosemary and Thyme Reduction

Brussels Sprouts, Cauliflower Mornay, Glazed Sliced Carrots,  
Roast Potatoes, Duchess Potatoes **GF? VE?**

Traditional Christmas Pudding **GF? VE?**  
Brandy Sauce

Dark Chocolate and Raspberry Roulade

Lemon Meringue Baked Cheesecake

Fresh Fruit Salad **VE? GF**  
Clotted Cream

A Selection of Cheese **V GF?**  
Biscuits, Grapes, Celery

Filter Coffee or Tea and Mints

**V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)  
**GF** Gluten Free **GF?** Can be Gluten Free (please ask)

Adults need around 2000 Kcal a day. You can view our allergen information by request. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free. Menu subject to change.

# FESTIVE GROUPS

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## LUNCH OFFER

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1st - 22nd December

Monday - Saturday (excluding Sundays) 12.30pm - 1.15pm

Parties of more than 30

**2 COURSES £34 | 3 COURSES £40**

Prices are per person and includes filter coffee or tea and mints. Parties of 50+ will receive one free meal.

## DRINKS PACKAGE

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To save your group ordering individually at the bar, you are able to pre-order a drinks package for your party which can be served in an area of our Main Lounge.

### ARRIVAL DRINKS

Glass of Mulled Wine ..... **£6** per person

Glass of Prosecco ..... **£9** per person

175ml Glass of:

Brend Collection Recommended Andes Peaks

Sauvignon Blanc or Merlot ..... **£9.50** per person

### WITH YOUR MEAL

175ml Glass of:

Brend Collection Recommended Andes Peaks

Sauvignon Blanc or Merlot ..... **£9.50** per person



# FESTIVE AFTERNOON TEA

1st - 22nd December

Served Daily | 3.30pm - 5pm

We've all heard of festive spirit, but what about festive indulgence? The quintessentially British Afternoon Tea has been given a delightful festive makeover and can be enjoyed in the elegant setting of our hotel. Must be booked in advance.

**£27** per person

## FESTIVE AFTERNOON TEA MENU

Vegan and Gluten Free options available

### Sandwiches

Turkey and Cranberry  
Smoked Salmon and Cream Cheese  
Egg Mayonnaise and Cress  
Cucumber

### Scones (2 per Tea)

Homemade Scones  
Strawberry Jam  
Clotted Cream

### Selection of Pastries (3 per Tea)

**V** Vegetarian   **VE** Vegan   **VE?** Can be Vegan (please ask)  
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# HOW TO BOOK

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To make a booking or for more information, contact;

**Mr Wade Berry**

**Tel: 01395 512555**

**Email: [events@belmont-hotel.co.uk](mailto:events@belmont-hotel.co.uk)**

Cheques payable to:

P R Brend & Sons (Hoteliers) Ltd.

*All prices are per person, inclusive of VAT.*

## TERMS & CONDITIONS

*For bookings up to 29 people: A non-refundable £10 per person deposit is required for all Lunch and Afternoon Tea bookings. You can cancel your booking up to 7 days ahead of your reservation and receive a full refund. Cancellations received within 7 days of the booking will not be refunded, however, the deposit can be transferred to a future booking within the following 3 months.*

*For Group bookings of 30+ people: A non-refundable £10 per person deposit is required two months prior to the function. Final numbers are required one week before the function date. These are the final numbers which will be charged for.*

*Please ensure that we are made aware of any dietary requirements no later than 24 hours ahead of your booking.*



# BELMONT

HOTEL



[www.belmont-hotel.co.uk](http://www.belmont-hotel.co.uk)    

The Esplanade, Sidmouth, Devon EX10 8RX  
01395 512555 | [reservations@belmont-hotel.co.uk](mailto:reservations@belmont-hotel.co.uk)

  
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