

TABLE D'HOTE

SAMPLE SUNDAY LUNCHEON MENU

STARTERS

TRIO OF PRAWN, CRAB & SMOKED SALMON

Dill Pickled Cucumber, Marie Rose Sauce

SMOOTH CHICKEN LIVER & BRANDY PARFAIT

Apricot Chutney, Toasted Sourdough

PEARLS OF MELON (VE)

Summer Berries, Elderflower and Ginger Syrup, Fresh Mint

CREAM OF VEGETABLE SOUP (V)

MAIN COURSES

ROAST PRIME SIRLOIN OF BEEF

Yorkshire Pudding, Horseradish Sauce

ROAST LEG OF LAMB

Minted Pea Puree, Rosemary Jus

PAN FRIED ESCALOPE OF CHICKEN

Sauteed Leeks, Lardons of Bacon, White Wine Veloute

GRILLED FILLET OF SEA BASS

Samphire Grass, Lemon and Parsley Butter

LINGUINE PASTA (V)

Sauteed Sweet Peppers, Courgettes, Salsa Verde, Parmesan Shavings

BELMONT SUMMER SALAD

Selection of Cold Meats or Seafood – Seasonal Salad, Coleslaw, Potato Salad

Accompaniments

All the above dishes are served with seasonal vegetables and potatoes of the day

Or side salad and new potatoes

DESSERTS & CHEESE

HOT APPLE PIE WITH CUSTARD

FRESH FRUIT SALAD WITH CLOTTED CREAM

TIRAMISU

BLACKCURRANT CHEESECAKE

COUPE BELMONT

VARIOUS DAIRY ICES & SORBETS

A SELECTION OF LOCAL CHEESES, BISCUITS, GRAPES, CELERY, CHUTNEY

FILTERED COFFEE & MINTS

2 COURSES £33 | 3 COURSES £38

per person (including coffee & mints)

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) Adults need around 2000 Kcal a day.

2 Courses £33 | 3 Courses £38 per person including Coffee and Mints (inclusive of VAT)

Be assured that all our menu paper will be recycled.