

BELMONT

SPECIAL OCCASIONS



BIRTHDAYS, ANNIVERSARIES,
CLUB FUNCTIONS OR SPECIAL
FAMILY GATHERINGS, ALL
YOUR GUESTS WILL LOVE
OUR LUXURIOUS SETTING

A UNIQUE VENUE

Pick out a wonderful room and it will be all yours for the occasion - choose from the Belmont Restaurant or our contemporary Horizon Restaurant which is ideal for intimate private functions.



THE BELMONT RESTAURANT

Pairing luxury surroundings with the finest culinary experiences, a dining experience at the Belmont Restaurant satisfies all the senses. Whether you're celebrating a big birthday, anniversary or it's simply a family get together, our restaurant provides lavish cuisine and first class service as standard.

Maximum number of guests: 90



HORIZON RESTAURANT

With fantastic views over the bay, the Horizon Restaurant has been designed to create an airy, stylish and contemporary feel - and offers you one of the very best places to eat in Devon.

Maximum number of guests: 20

LUNCH PACKAGES

Choose from our wonderful array of menu packages. From a savoury buffet to a fine-dining luncheon, our team of chefs guarantee a dining experience to remember.

OPTION 1

1 Starter
Choose from the Lunch Menu

1 Main
Choose from the Lunch Menu

1 Dessert
Choose from the Lunch Menu

2 Courses £28
3 Courses £30

OPTION 2

2 Starters
Choose from the Lunch Menu

2 Mains
Choose from the Lunch Menu

2 Desserts
Choose from the Lunch Menu

2 Courses £29
3 Courses £32

OPTION 3

3 Starters
Choose from the Lunch Menu

3 Mains
Choose from the Lunch Menu

3 Desserts
Choose from the Lunch Menu

2 Courses £30
3 Courses £34

To book one of our function rooms please call on 01395 512555
or email events@belmont-hotel.co.uk

LUNCH MENU

STARTER OPTIONS

Homemade Soup **VE?** **GF**

Choose one;

- Mushroom **112 Kcal** (D)
- Cream of Vegetable **127 Kcal** (D,C)
- Minestrone **112 Kcal** (C)
- Cream of Cauliflower **110 Kcal**
- Sweet Potato & Butternut Squash **110 Kcal**
- Carrot & Coriander **135 Kcal**

Trio of Melon **VE** **GF**

Cantaloupe, Honeydew & Watermelon,
Strawberries, Fresh Mint **34 Kcal**

Oak Smoked Salmon, Cream Cheese & Dill Roulade **GF?**

Caper Berries,
Lemon & Lime Vinaigrette **210 Kcal** (D,M,F,SU)

North Atlantic Prawn Salad **GF**

Baby Gem Lettuce, Micro Leaves,
Cocktail Sauce **280 Kcal** (E,CR,C,M)

Creedy Carver Duck & Orange Rillette **GF?**

Apricot Chutney, Balsamic Reduction,
Toasted Baguette **409 Kcal** (G,SU)

Chicken Liver & Brandy Pate **GF?**

Spiced Apple Chutney, Pea Shoots,
Toasted Brioche **536 Kcal** (G,D,E,SU)

Warm Cornish Blue & Caramelised Red Onion Tart **V**

Mixed Leaves, Basil Pesto **561 Kcal** (G,D,E,C,N,SU)

Ham Hock Terrine **GF?**

Piccalilli, Honey & Mustard Vinaigrette,
Toasted Sourdough **190 Kcal** (G,M,SU,Q)

Smoked Haddock & Pea Arancini

Roquette Leaves, Lemon Dressing
160 Kcal (G,D,E,F,CR,MO,P,N,S,C,M,L,SO,SU)

MAIN OPTIONS

Traditional Roast **GF?**

Choose one;

- Beef **GF?** **405 Kcal** (G,C,E,D), Lamb **GF** **270 Kcal** (C),
Chicken **GF?** **265 Kcal** (G,C,SU), Turkey **GF?** **210 Kcal** (G,C,SU),
Pork **GF** **496 Kcal** (C)

Pan Roasted Supreme of Chicken **GF**

Forest Mushroom,
Shallot & Thyme Velouté **220 Kcal** (D,C,SU)

Slow Cooked Braised Steak **GF**

Caramelised Onion, Julienne of Vegetables,
Red Wine Jus **280 Kcal** (C,SU)

Cider & Treacle Glazed Belly Pork **GF?**

Apple Compote, Black Pudding **480 Kcal** (G,SU)

Grilled Fillet of Sea Bass **GF**

Samphire Grass, Dill Butter Sauce **272 Kcal** (D,F)

Poached Fillet of Sea Trout **GF**

Wilted Spinach, Shrimp Velouté **280 Kcal** (D,CR,F,SU)

Pea & Mint Risotto **VE?** **GF**

Parmesan Shavings **340 Kcal** (D)

Grilled Mediterranean Vegetables **VE?** **GF**

Roast Cherry Vine Tomatoes, Goats Cheese,
Red Pepper Emulsion **218 Kcal** (D,Q)

All dishes served with a Selection of
Vegetables and Potatoes **VE?** **GF?** **Kcal Varies**

DESSERT OPTIONS

Apple Pie

Custard **356 Kcal** (G,D,N)

Sticky Toffee Pudding

Toffee Sauce **458 Kcal** (G,D,E,N)

Sponge & Custard

Choose one;

- Syrup **469 Kcal** (G,D,E,SQ,N)
- Chocolate **427 Kcal** (G,D,E,SQ,N,P)
- Strawberry **425 Kcal** (G,D,E,SQ,N)

Cheesecake

Choose one;

- Baileys **480 Kcal** (G,D,E,N)
- Mango **420 Kcal** (G,D,E,N)
- Strawberry **400 Kcal** (G,D,E,N)

Black Cherry & Kirsch Truffle Torte **GF** **437 Kcal** (D,SQ,N)

White Chocolate & Raspberry Roulade **427 Kcal** (G,D,E,SQ,N)

Mixed Berry Pavlova **GF**

260 Kcal (D,E,SQ,N)

Fruit Salad & Clotted Cream **VE?** **GF** **148 Kcal** (D)

Selection of Cheeses **V** **GF?**

Celery & Biscuits
673 Kcal (G,D,E,C,S,SQ)

Add Freshly Brewed Tea or Coffee +£2 Per Person*

*All prices are per person. For options 2 & 3, pre-orders and detailed place cards are necessary a minimum 1 week prior to the function. Lunch packages are available for a minimum of 20 people & include any additional room hire charges. *Must order for the whole party. Please note: If choosing Option 2 or 3, the whole party must order either a) starter and main or b) main and dessert.*

V Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask) **GF** Gluten Free **GF?** Can be Gluten Free (please ask)
D Dairy **G** Gluten **M** Mustard **E** Egg **MO** Molluscs **CR** Crustacean **C** Celery **N** Nuts **F** Fish **SU** Sulphur Dioxide **S** Sesame **SO** Soya **P** Peanuts **L** Lupin

Adults need around 2000 Kcal a day. 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.

BUFFET MENU

SAVOURY BUFFET

£31 Per Person*

Available 12pm - 2pm

Selection of Sandwiches

Ham & Mustard **GF?** 109 Kcal (G,D,M)

Roast Beef & Horseradish **GF?** 128 Kcal (G,D,M,E,SU)

Mature Cheddar & Chutney **GF?** **V** 288 Kcal (G,D)

Egg Mayonnaise & Cress **GF?** **V** 139 Kcal (G,D,M,E)

Tuna & Chives **GF?** 123 Kcal (G,D,M,E,F)

Smoked Salmon & Crème Cheese **GF?** 127 Kcal (G,D,F)

Roast Turkey & Cranberry **GF?** 121 Kcal (G,D)

Pork Pies 242 Kcal (G,D,E)

Mediterranean Vegetable Crostini 260 Kcal (G,D)

Crispy Chicken Goujons **GF?**

Garlic Mayonnaise 183 Kcal

(G, D, E, F, CR, MO, P, N, S, C, M, L, SO, SU)

**Cornish Blue Cheese
& Caramelised Onion Tart** **V** 561 Kcal (G,D,SU,E)

New Potato & Dill Salad **V** 134 Kcal (M,E)

Coleslaw **V** 90 Kcal (M,E)

Waldorf Salad **V** 195 Kcal (E,M,N,Q)

Tomato, Cucumber & Basil Salad **VE** 3 Kcal

Dressed Salad Leaves **VE** 3 Kcal (C,M,SU)

**Add Freshly Brewed
Tea or Coffee +£2 Per Person***

*The Buffet menu is available in the Belmont Restaurant for a minimum of 20 people and includes any additional room hire charges and can only be guaranteed private with a minimum of 50 people. Vegetarian, Vegan or any special dietary requirements can be catered for at no extra cost if reasonable notice is given. *Must order for the whole party.*

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AFTERNOON TEA PACKAGES

THE BELMONT TEA

VE? **GF?** Kcal varies daily (G,D,E,N,SO)

**A Selection of Individual Pastries
Freshly Brewed Tea or Coffee**

£13 Per Person

THE DEVONSHIRE CREAM TEA

VE? **GF?** 597 Kcal (G,D,E)

Homemade Scones

Clotted Cream & Strawberry Jam

Freshly Brewed Tea or Coffee

£15 Per Person

THE BELMONT FULL AFTERNOON TEA

VE? **GF?** Kcal varies daily (G,D,M,E,N,F,SO)

Selection of Finger Sandwiches

Ham

Smoked Salmon

Cucumber

Egg & Cress

A Selection of Individual Pastries

Homemade Scones

Clotted Cream & Strawberry Jam

Freshly Brewed Tea or Coffee

£27 Per Person

CONDITIONS OF BOOKING

- All prices are per person and inclusive of VAT at the current rate.
- A deposit of £10 per person is required to confirm the booking. This is non-refundable and non-transferable.
- Cheques payable to: P R Brend & Sons (Hoteliers) Ltd
- Parties of up to 20 people may dine in the Belmont Restaurant or Horizon and choose from the Table D'Hote Menu (subject to availability).
- Our Belmont Restaurant can cater for up to 90 guests for a banquet style meal or for a buffet meal.
- Final numbers are required one week before the event date. These are the final numbers which will be charged for.
- We require both rooms to be returned by 4pm.
- We are not able to offer evening receptions.
- Vegetarian, vegan or any special dietary requirements can be catered for at no extra cost if reasonable notice is given.
- You must notify the hotel in advance if any person in your party has any disabilities, allergies or dietary requirements.
- For an additional charge, if you'd like to book the hotel's Resident Pianist, or have flower arrangements and cakes provided, please enquire for further details.
- We cannot guarantee car parking.



BELMONT

HOTEL

www.belmont-hotel.co.uk



The Esplanade, Sidmouth, Devon EX10 8RX

01395 512555 | reservations@belmont-hotel.co.uk




B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS