

BELMONT
HOTEL

Mother's Day

LUNCH MENU

15 MARCH 2026

KING PRAWN, CRAB AND SMOKED SALMON SALAD

Chiffonade of Iceberg Lettuce, Marie Rose Sauce

DUCK, ORANGE AND GRAND MARNIER PATE

Apricot Chutney, Sourdough

MEDLEY OF MELON AND MIXED BERRIES *VE*

Drizzle of Port

CREAM OF VEGETABLE SOUP *V*

FLAKES OF TROUT

Dill and Caper Mayonnaise, Micro Leaves

CHAMPAGNE SORBET *VE*

ROAST PRIME SIRLOIN OF BEEF

Yorkshire Pudding, Horseradish Cream

SLOW COOKED SHOULDER OF LAMB

Parsnip Puree, Redcurrant Jus

BALLOTINE OF CORN FED CHICKEN

Spinach and Mushroom Farci, Crisp Pancetta, Madeira Cream Sauce

GRILLED FILLET OF SEA BASS

Samphire Grass, Rose Wine and Lobster Velouté

CHARGRILLED MEDITERRANEAN VEGETABLES *V*

Feta, Basil Pesto

Cauliflower Mornay, Buttered Fine Beans, Roasted Butternut Squash, Roast Potatoes, Dauphinoise Potatoes
OR

Side Salad and New Potatoes

HOT APPLE CRUMBLE

Custard

STRAWBERRY CHEESECAKE

Strawberry Compote

TIRAMISU

Kahlúa Chantilly

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

4 COURSES & COFFEE

£42 per person

VEGETARIAN (V) VEGAN (VE)

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

Price Inclusive of VAT.
Menu is subject to change.