

# BELMONT

HOTEL

## Valentine's

### DINNER MENU

SATURDAY 14TH FEBRUARY 2026

#### CANAPÉS

Served in the Bar and Lounge Pre-Dinner

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#### FANS OF WINTER MELON (VE)

Clementines, Pomegranate and Elderflower Syrup

#### SMOKED SALMON AND LOBSTER SALAD

Rocket Leaves, Lime and Dill Mayonnaise

#### SMOOTH CHICKEN LIVER AND BRANDY PATE

Apricot Chutney, Toasted Sourdough

#### CREAM OF VEGETABLE SOUP (V)

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WHITE CRAB, AVOCADO MOUSSE, GRAPEFRUIT, LIME VINAIGRETTE

OR

#### CHAMPAGNE SORBET

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#### ROAST CREEDY CARVER DUCK

Orange Liqueur Sauce, Caramelised Orange

#### THYME AND APRICOT STUFFED LOIN OF LAMB

Parsnip Puree, Stem Ginger and Mint Sauce

#### CARVED FILLET OF BEEF WELLINGTON

Rich Madeira Sauce

#### GRILLED FILLET OF SEA BASS

Samphire Grass, Saffron Velouté

#### LINGUINE PASTA (V)

Sautéed Courgettes, Sweet Peppers, Parmesan Shavings, Salsa Verde

BROCCOLI AND CAULIFLOWER MORNAY, SLICED CARROTS, FINE BEANS AU LARD

ROAST POTATOES, MAÎTRE D'HÔTEL POTATOES

OR

MIXED LEAF SALAD AND NEW POTATOES

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#### WARM BLUEBERRY BAKEWELL TART

Vanilla Custard

#### TIRAMISU

Kahlúa Chantilly

#### STRAWBERRY CHEESECAKE

Strawberry Compote

#### VARIOUS DAIRY ICES AND SORBETS

#### A SELECTION OF LOCAL CHEESES SERVED WITH BISCUITS AND CELERY

Cornish Blue, Barbers 1833 Vintage Reserve Cheddar, Cricket St Thomas Brie, Ticklemore Goats Cheese

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#### FILTER COFFEE AND MINTS

Resident Pianist in the Belmont Restaurant, followed by a Band in the Main Lounge

VEGETARIAN (V) VEGAN (VE)

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

£46 PER PERSON

Price Inclusive of VAT.

Menu is subject to change.

