

BELMONT
HOTEL

Easter

SUNDAY LUNCH

5th April 2026

TRIO OF PRAWN, CRAB, SMOKED SALMON
Dill Pickled Cucumber, Marie Rose Sauce

DUCK LIVER AND ORANGE PATE
Spiced Apple Chutney, Sourdough

PEARLS OF MELON vE
Clementines, Pomegranate and Elderflower Syrup

CREAM OF VEGETABLE SOUP v

ROAST PRIME SIRLOIN OF BEEF
Yorkshire Pudding, Horseradish Sauce

ROASTED LEG OF LAMB
Pea and Mint Hummus, Redcurrant Jus

PAN FRIED ESCALOPE OF CHICKEN
Sautéed Leeks, Lardons of Bacon, White Wine Velouté

GRILLED FILLET OF TROUT
Wilted Spinach, Lobster Bisque

ROAST VEGETABLE CURRY v
Basmati Rice, Raita, Mango Chutney, Poppadom

Broccoli Mornay, Glazed Sliced Carrots, Buttered Fine Beans, Roast Potatoes, Maître d'hôtel Potatoes
Or
Side Salad and New Potatoes

HOT CROSS BUN AND BUTTER PUDDING
Custard

FRESH FRUIT SALAD
Clotted Cream

FRUIT PAVLOVA
Mixed Berry Compote

CREAM EGG BROWNIE
Vanilla Chantilly, Crushed Mini Egg

VARIOUS DAIRY ICES AND SORBETS

SELECTION OF LOCAL CHEESES
Cornish Blue, Cricket St Thomas Brie, Barbers 1833 Vintage Reserve Cheddar,
Ticklemore Goats Cheese, Served with Biscuits, Celery, Chutney, Grapes

2 COURSES
£33 per person

3 COURSES
£38 per person

Including Coffee and Mints

Price inclusive of VAT.

Please inform us of any food allergies or special dietary requirements **VEGETARIAN (V) VEGAN (VE)**.
Menu is subject to change.