

BANQUETING MENU (A)

Three courses - £22.75 per person

ROASTED VINE TOMATO SOUP

CITRUS CURED SALMON

preserved lemon & onion seed vinaigrette

CHICKEN LIVER PARFAIT

smoked tomato chutney, crostini (D, G)

BLADE OF BEEF

mushroom jus (D)

PAN FRIED SUPREME OF CHICKEN

sun-blushed tomato sauce (D)

SEA TROUT

chive cream sauce (D)

BETROOT WELLINGTON

beetroot gel (V, D, G)

ABOVE DISHES SERVED WITH FONDANT POTATOES
AND SEASONAL VEGETABLES

VANILLA CHEESECAKE

salted caramel ice-cream (V, D, G)

LEMON TART

mixed berry crème fraîche (V, D, G)

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice-cream (V, D, G)

TEA, COFFEE & MINTS



THE
BELMONT
DE MONTFORT STREET

BANQUETING MENU (B)

Three courses - £28.00 per person

MINISTRONE SOUP

croutons (V, D, G)

HAM HOCK TERRINE

piccalilli, rocket

POMEGRANATE, SWEET POTATO & PINE NUT QUINOA (Ve, N)

CHICKEN BALLOTINE

pancetta jus (D)

SALTED COD CASSOULET

samphire (D)

ROSEMARY & LEMON MARINATED LAMB RUMP

thyme jus

ABOVE DISHES SERVED WITH FONDANT POTATOES
AND SEASONAL VEGETABLES

OPEN LASAGNE OF BUTTERNUT SQUASH AND WOODLAND MUSHROOM

tomato sauce and vegetables (Ve)

TONKA BEAN PANNA COTTA

strawberry & honeycomb (D)

MILK CHOCOLATE & CARDAMOM TART

white chocolate sorbet (V, D, G)

SEASONAL FRUIT PAVLOVA

raspberry coulis (V)

TEA, COFFEE & MINTS

Please note dishes may contain traces of allergens; the menu highlights the allergen ingredients within each dish. D = dairy, G = gluten, N - nuts, V - vegetarian, Ve - vegan. Some dishes can be adjusted to your dietary requirements so please ask for more details. Prices shown above are inclusive of VAT at 5%; please note this is valid for events taking place between 15th July 2020 - 12th January 2021 only.

BANQUETING MENU (C)

3 courses - £32.38 per person

CAULIFLOWER TEXTURES

smoked almond cous cous (N, Ve)

BEEF CARPACCIO

quail egg, pickled mushroom, parmesan & onion rings (D)

CRAB

chilli & cucumber yoghurt, apple (D)

PAN ROASTED FILLET OF SCOTTISH SALMON

lemon & chive butter sauce (D)

ROAST BARBARY DUCK BREAST

raspberry jus (served pink)

SIRLOIN BEEF

molasses, beef jus

ABOVE DISHES SERVED WITH DAUPHINOISE POTATO AND SEASONAL VEGETABLES

ROAST VEGETABLE STACK

sun-blushed tomato sauce, new potatoes and vegetables (Ve)

DARK CHOCOLATE FONDANT

orange sorbet (V, D, G)

MIXED BERRY CRÈME BRÛLÉE (V, D)

CHEESE BOARD

Selection of 3 cheeses, apple & celery (V, D)

TEA, COFFEE & PETIT FOURS
