

BANQUETING MENU (A)

Three courses - £25.00 per person

ROASTED VINE TOMATO, CHEDDAR & HORSERADISH SOUP

(D, V)

CITRUS CURED SALMON

with preserved lemon and onion seed vinaigrette

CHICKEN LIVER PARFAIT

with smoked tomato chutney and crostini (D, G)

BLADE OF BEEF

with mushroom jus (D)

PAN FRIED SUPREME OF CHICKEN

with sun-blushed tomato sauce (D)

SEA TROUT

with chive cream sauce (D)

BEETROOT WELLINGTON

with beetroot gel (D, G, V)

ABOVE DISHES SERVED WITH FONDANT POTATOES
AND SEASONAL VEGETABLES

VANILLA CHEESECAKE

with salted caramel ice-cream (D, G)

LEMON TART

with mixed berry crème fraîche (D, G, V)

STICKY TOFFEE PUDDING

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

TEA, COFFEE & MINTS

BANQUETING MENU (B)

Three courses - £30.00 per person

MINISTRONE SOUP

with croutons (D, G, V)

HAM HOCK TERRINE

with piccalilli and rocket (G)

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

CHICKEN BALLOTINE

with pancetta jus (D)

SALTED COD CASSOULET

with samphire (D)

ROSEMARY & LEMON MARINATED LAMB RUMP

with thyme jus

ABOVE DISHES SERVED WITH FONDANT POTATOES
AND SEASONAL VEGETABLES

OPEN LASAGNE OF BUTTERNUT SQUASH & WOODLAND MUSHROOM

with tomato sauce and vegetables (Ve)

TONKA BEAN PANNA COTTA

with strawberry and honeycomb (D)

MILK CHOCOLATE & CARDAMOM TART

with white chocolate sorbet (D, G, V)

SEASONAL FRUIT PAVLOVA

with raspberry coulis (V)

TEA, COFFEE & MINTS



THE
BELMONT
DE MONTFORT STREET

BANQUETING MENU (C)

3 courses - £35.00 per person

CAULIFLOWER TEXTURES

with smoked almond cous cous (N, Ve)

BEEF CARPACCIO

with quail egg, pickled mushroom, parmesan and onion rings (D, G)

CRAB

with chilli and cucumber yoghurt, apple (D)

PAN ROASTED FILLET OF SCOTTISH SALMON

with lemon and chive butter sauce (D)

ROAST BARBARY DUCK BREAST

with raspberry jus (served pink)

SIRLOIN BEEF

with molasses and beef jus

ABOVE DISHES SERVED WITH DAUPHINOISE (D)
AND SEASONAL VEGETABLES

ROAST VEGETABLE STACK

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

DARK CHOCOLATE FONDANT

with orange sorbet (D, G, V)

MIXED BERRY CRÈME BRÛLÉE (D, V)

CHEESE BOARD

Selection of 3 cheeses, apple & celery (N, Ve)

TEA, COFFEE & PETIT FOURS

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 dish. Some dishes can be adjusted to your dietary requirements so please ask for more details.