

## **CHEF'S RECOMMENDATIONS**

### **Tropical Papaya Cocktail**

Pieces of papaya served in a mango juice

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### **Galician Broth**

A traditional Spanish gammon and chickpea broth

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### **Norfolk Duckling**

Roast duck in a morello sauce, served with croquette potatoes, broccoli and red cabbage

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### **Napoleon Cake**

Slices of puff pastry filled with Chantilly cream

## **WINE RECOMMENDATIONS**

### **Hungerford Hill Sauvignon Blanc, Tumbarumba, Australia**

A vibrant aromatic Sauvignon Blanc with tropical and floral aromas on the nose. Medium bodied with elegant yet intense flavours with hints of gooseberry and grapefruit.

### **Hautes Côtes de Beaune 'la Combotte', F Charles, Burgundy**

A deliciously mature wine made from the Pinot Noir grape variety which has aged in new oak for 18 months. Fine, round and supple on the palate.

## APPETISERS

- \* **Tropical Papaya Cocktail**  
Pieces of papaya served in a mango juice

**Chicken Liver Parfait**  
Served with Madeira aspic and brioche

## SOUPS

- \* **Cream of Tomato and Celery Soup “Madrilène”**  
Garnished with celery julienne

**Galician Broth**  
A traditional Spanish gammon and chickpea broth

## SALADS

- \* **Today’s Mixed Salad**  
Served with a choice of Russian mayonnaise dressing or egg vinaigrette

**Belmont Chicken Salad**  
Tender pieces of chicken, celery and red pepper tossed in a ginger & lemon mayonnaise

## COLD MAIN COURSE

**Vitello Tonato**  
Slices of cold roast veal bedded on salad leaves,  
served with a lemon, caper and tuna mayonnaise

- \* *Denotes suitable for vegetarians*

*Some dishes may contain nut or traces of nuts  
Please contact the Maître d’Hôtel for further details*

## MAIN COURSES

### **Trout “Belle Meunière”**

Pan fried trout in a brown butter and almond sauce.  
Served with potatoes, mushrooms and seasonal vegetables

### **Green Noodles “Neptune”**

Blue Mussels, shrimps and squid tossed with green ribbon noodles in a dry Vermouth sauce. Garnished with tomato and oregano concasse

### **Norfolk Duckling**

Roast duck in a morello sauce, served with croquette potatoes, broccoli and braised red cabbage

### **Homemade Steak & Kidney Pie**

Steak & kidney in a rich beef gravy, topped with a puff pastry lid.  
Served with roast potatoes and vegetables

## VEGETARIAN MAIN COURSES

### \* **Sun-dried Tomato and Parmesan Carbonara**

Tagliatelle tossed in a rich sundried tomato carbonara, garnished with grated parmesan and toasted pine nuts

### \* **Cheesy Semolina Fritters**

Semolina fritters in a rich cheddar cheese sauce,  
served with a fruit chutney and vegetable fried rice

## **CHEESE**

### **International Selection of Cheese and Biscuits**

Served with grapes and radishes

*Please ask your waiter for vegetarian cheese*

## **DESSERTS**

### **Bavarian Lemon Cream**

Served with a raspberry sauce and lemon zest

*Also available for diabetics*

### **Napoleon Cake**

Slices of puff pastry filled with Chantilly cream

### **Fresh Orange Salad**

Slices of fresh orange in a vanilla and Grand Marnier syrup.

Served with orange sorbet

### **Ice Creams and Sorbets**

Please ask your waiter for today's selection of  
Ice Creams and Sorbets

*Diabetic and Soya Ice Cream is also available*

*Some dishes may contain nut or traces of nuts*

*Please contact the Maître d'Hôtel for further details*