



THE BELFRY

HOTEL & RESORT

Christmas Eve 2021

BELFRY CHEFS TABLE IN THE RYDER GRILL

STARTERS

Artisan Bread Station with Oils And Balsamic Vinegar
Lightly Spiced Sweet Potato Soup
Smoked and Cured Fish Station
Thousand Island Dressed North Atlantic Prawns
Colchester Oysters Station, Shallot Vinegar Dressing, Horseradish & Lemon, Tabasco Sauce
Cold Glazed Salmon With Wasabi & Sesame Seeds
Hand Carved Smoked Salmon & Blinis
Selection of Homemade Terrines
Charcuterie with Accompanying Pickles

SALADS

Mixed Cabbage Slaw | Chicory, Blue Cheese Walnut & Pear
Bulgur Wheat Superfood Salad | Roasted Beetroot & Orange Salad
Classic Caesar With Anchovies | Moroccan Cous Cous
Heritage Tomato & Creamy Burrata Salad | Cucumber And Minted Yogurt

BUFFET ITEMS

Fillet Of Beef Wellington
Live Pasta Station with Various Sauces
Marinated Chicken Tikka, Pickled Red Onion & Coriander Yoghurt
Moroccan Spiced Lamb Leg Tagine
Pork 2 Ways Crispy Pork Belly & Char Grilled Fillet
Chunky North Sea Cod, Cep Mushroom Duxelle & Truffle Tomato Fondue
Selection of Vegetables & Potatoes

DESSERTS

Baked Pear & Ginger Cheesecake | Sherry Berry Trifle | Vanilla Crème Brulee | Black Forest Gateau
Terry Chocolate Orange Brownie | Mixed Berry Pavlova | Apple Tarte Tatin | Lemoncello Possets
Fresh Fruit In Festive Spiced Syrup | Oreo Banoffee Pots | Individual Ice Cream Pots

We endeavour to ensure limited use of genetically modified food ingredients. For special dietary requirements or allergy information, please speak with the restaurant manager before ordering or visit our allergens information page on www.thebelfry.co.uk/allergens. Please be aware that some of our cheeses are un-pasteurised; please advise if you require pasteurised cheeses. The menu is subject to availability and seasonality.



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Children's Christmas Eve BUFFET MENU

Hummus & Crudities

Garlic Dough Balls

Melon with Berries

Chicken Nuggets

Various Pizzas

Mac & Cheese

Desserts from the Buffet

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Christmas Day Lunch 2021

STARTERS

Whiskey & Honey Cured Scottish Salmon

Baby beetroots, lemon & dill dressing

Duck Pithvier

Creamy celeriac puree, truffle Madeira sauce

Chicken Parfait

Sweet wine jelly, apple & raisin chutney, warm brioche

Chestnut Mushroom Tart

Pickled porcini & wild mushroom salad (v)

Roasted Cauliflower Soup

Rarebit crouton (V)

MAIN COURSES

Roast Turkey with all the Festive Trimmings

Stuffing, brussel sprouts, glazed carrots, piglets in blankets cranberry & bread sauces, roasting juices

Poached Fillet of Cod with Shellfish Mousse

Sauce Americane, champagne leek fondue & samphire

Roast Sirloin of Beef

Shallot marmalade & stilton, yorkshire pudding, fine beans, fondant potato, horseradish jus

Oven Baked Butternut Squash

Kale & Goats Cheese Bake, Caramelized Onion, Pumpkin Seed Pesto (V)

Family Service of Potatoes and Vegetables

DESSERTS

Apple & Mincemeat Crumble Tart

Calvados Custard & Crème Fraiche

Homemade Belfry Christmas Pudding,

Brandy Cream, Cranberry Compote

Valrhona Chocolate Mascarpone Cheesecake

Hazelnut & Orange Salad

Vanilla Crème Brulee

Shortbread Fingers

Selection of British Cheeses,

Quince Jelly, Walnut Raisin Bread & Grape Chutney

Mini Mince Pies & Chocolate Truffle

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Light Supper Christmas Night WARWICK 2021

Chunky Minestrone Soup, Orzo Pasta
Selection Of Artisan Breads

HOT ITEMS

Cajun BBQ Pulled Pork Sliders
Southern Fried Chicken Tenders
Sausage Rolls & Mini Square Pies
Garlic & Rosemary Sea Salt Roasted Mini Potatoes

SELECTION OF FRESHLY BAKED PIZZAS

Stuffed Crust Pepperoni
4 Cheese Stuffed Crust
Buffalo Chicken
Margherita
Red Onion, Goat's Cheese & Rocket

SALADS & COLD ITEMS

Finger Sandwiches, Filled Focaccias And Wraps
Grissini Sticks & Mezze Of Hummus
Shallot & Dill Poached Salmon, Sourdough Croute
Selection Of Colds Cuts & Charcuterie Meats
Pates & Terrines
Sweet Pickled Vegetables
Creamy Crunchy Coleslaw
Mixed Leaves

DESSERTS

Selection Of Mini Festive Desserts
Lemon Curd & Raspberry Meringue Eton Mess
Black Forest Trifle
Chocolate Yule
Selection Of Sweet Treats
Selection Of Various Mini Ice Creams Pots

Coffee, Mini Mince Pies & Festive Treats

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Boxing Day

SHOWCASE EXTENDED BREAKFAST 11.30

ALL COOKED OUT FRONT FOR ADDED VALUE

American style blueberry pancakes

Cinnamon French toast, compote of berries Greek yogurt

Eggs benedict

Smoked salmon and mini bagels

Bircher muesli

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