THE BELFRY

HOTEL & RESORT

Christmas Day Lunch 2022

STARTERS

Beetroot & Gin Cured Scottish Salmon
Horseradish cream, saffron aioli

Wookey Cave Cheddar & Red onion Marmalade Tart
Watercress, pomegranate dressing

Roasted Jerusalem Artichoke Velouté
Onion compote, garlic chips

Chicken Parfait
Port wine jelly, apple raisin chutney, truffle brioche

Duck Pithivier
Caramelised parsnip puree, chestnut & grape sauce

MAIN COURSES

Roast Turkey with all the Trimmings
Sage, onion & chestnut Stuffing, turkey roasting juices

Oven Baked Cod Loin
Shellfish mousse, lobster broth, creamed leeks & sea asparagus

Roast Sirloin of Beef
Yorkshire pudding, shallot marmalade & crumbled stilton,
fine green beans, fondant potato, red wine jus

Tart fine of Caramelised Onion
Goats cheese & roast pumpkin, Sun blushed tomato pesto

DESSERTS

Homemade Belfry Christmas Pudding
Brandy sauce, cranberry compote

Lemon Mascarpone Tart
Blackcurrant & yogurt sherbet

Chilled Coconut Rice
Pineapple, mango & lemongrass

Hazelnut Pear Crostata
Raspberries & frangelico chantilly

Bittersweet Chocolate Delice
Sea salt, orange & cashew

Plate of British Cheeses
Fig jelly, walnut molasses bread, celery, grape chutney

Coffee, Tea, Chocolates & Mini Mince Pies

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.