

NEW YEAR'S EVE
MASTERS SUITE

Chef's Selection of Canapes 2 Hot & 2 Cold

Smoked Salmon blini *G | M | SU | E | F*

Mini Vegetable samosa, tamarind dip *G*

Chicken pressing-red onion chutney-ciabatta *G | SU*

Truffle cream choux bun *G | M | E*

Whipped Feta
mediterranean flavours, basil oil (amuse) *G | M | SU | SE*

Warm Teriyaki Salmon
edamame puree, pickled vegetables, black garlic and sesame *G | SE | SO | F*

Roasted Beef Fillet, Slow Braised Beef Shin & Ale Pie
confit shallot, merlot and thyme jus *G | M | SU | E | CEL*

The Belfry Celebration of Chocolate 2026 *G | M | SO | E*

Continental Cheese Stations
walnut nut bread, celery, fruit chutney and grapes *G | M | SU | SE | CEL | TN | P*

Coffee, Tea

THE BELFRY
HOTEL & RESORT

All prices are inclusive of VAT at the current rate. All weights where stated are approximate prior to cooking. We endeavour to ensure limited use of genetically modified food ingredients. For special dietary requirements or allergy information, please speak with a member of staff before ordering or visit our allergens information page on www.thebelfry.co.uk/allergens or scan the QR code. A 10% discretionary service charge will be added to your food and drink bill which is distributed directly to the team who serve you today and are at the heart of our award winning Belfry hospitality. We thank you for supporting our team and please do ask if you wish this to be removed.

Allergens: (V) Vegetarian | (VG) Vegan | (GF) Gluten Free Dish contains: G Gluten | M Milk | SU Sulphates | SE Sesame | SO Soya E Eggs | MU Mustard | MO Molluscs | TN Tree Nuts | CR Crustaceans | L Lupin | F Fish | CEL Celery | P Peanuts | CN Coconut