



## MOTHER'S DAY LUNCH MENU

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### TO START

Antipasti of Continental  
Cured Meats

Marinated Olives, Cornichons  
& Balsamic Onions

Grilled & Pickled Vegetables  
Harissa sour cream

Selection of Mini Vegetable  
Quiches

Butter Bean Hummus  
Tortilla chips & crudites

Selection of Pates & Terrines

Chargrilled Chicken  
Aioli & confit tomatoes

North Atlantic Prawns  
Cocktail sauce

Smoked & Cured Fish Platters

Cold Poached Salmon  
Caperberries & lemon dressing

Red Pepper & Smoked  
Paprika Soup

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### SALADS

Charred Stem Broccoli  
Feta, spinach & dukkah

Cucumber, Mint & Pickled  
Red Onion

Classic Caesar

Chickpea, Charred Corn  
with zesty sumac dressing

White & Red Cabbage Slaw  
Beetroot, Orange & Fennel

Toasted Barley, Flat Parsley  
& Squash

Endive, Blue Cheese, Pumpkin  
Seed and Apple

Classic Panzanella

Citrus Tabbouleh  
Pomegranate & smoked almonds

House Dressings  
Olive oil & balsamic

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## CARVERY

Peppered Beef Topside  
With Yorkshire puddings

Honey & Whole Grain Mustard  
Glazed Gammon

Turkey Breast  
With sage & onion stuffing

Roast Hake  
Chunky ratatouille, rocket & fennel salsa

Sweet potato, Beetroot  
& Kale Bake

Spicy Roots, pulses, Golden  
Gnocchi One Pot

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## ON THE SIDE

Mixed Green Vegetables

Cauliflower Mornay

Glazed Carrots & Parsnips

Buttered Spring Cabbage & Peas

Garlic & Rosemary Roasted  
Potatoes

Baby New Potatoes

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## DESSERTS

Raspberry & Chocolate Roulade

Apple Choux Bun

Rhubarb & Custard Trifle

Double Chocolate Brownie

Almond Cherry Bakewell

Vanilla & Citrus Cheesecake

Sticky Toffee Pudding  
Butterscotch sauce

Tropical Fruit Eton Mess

Fresh Fruit  
Lemongrass syrup

Chef's Selection of British Cheeses  
With accompaniments

Fruit Nectar  
Pouring cream & chocolate sauce

Chocolate Fountain  
With dipping treats



Scan here for calorie and allergen information.

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.

All prices are inclusive of VAT at the current rate. All Kcal at 100g. Adults need around 2,000 kcs per day. 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 the restaurant manager before ordering or visit our allergens information page on [www.thebelfry.co.uk/allergens](http://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 & seasonality.

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