

THE
Ryder
RESTAURANT

MOTHER'S DAY LUNCH MENU

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

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

CARVERY

Peppered Beef Topside With Yorkshire puddings	Roast Hake Chunky ratatouille, rocket & fennel salsa
Honey & Whole Grain Mustard Glazed Gammon	Sweet potato, Beetroot & Kale Bake
Turkey Breast With sage & onion stuffing	Spicy Roots, pulses, Golden Gnocchi One Pot

ON THE SIDE

Mixed Green Vegetables	Garlic & Rosemary Roasted Potatoes
Cauliflower Mornay	Baby New Potatoes
Glazed Carrots & Parsnips	
Buttered Spring Cabbage & Peas	

DESSERTS

Raspberry & Chocolate Roulade	Tropical Fruit Eton Mess
Apple Choux Bun	Fresh Fruit
Rhubard & Custard Trifle	Lemongrass syrup
Double Chocolate Brownie	Chef's Selection of British Cheeses
Almond Cherry Bakewell	With accompaniments
Vanilla & Citrus Cheesecake	Fruit Nectar
Sticky Toffee Pudding Butterscotch sauce	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 kcals 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.

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.