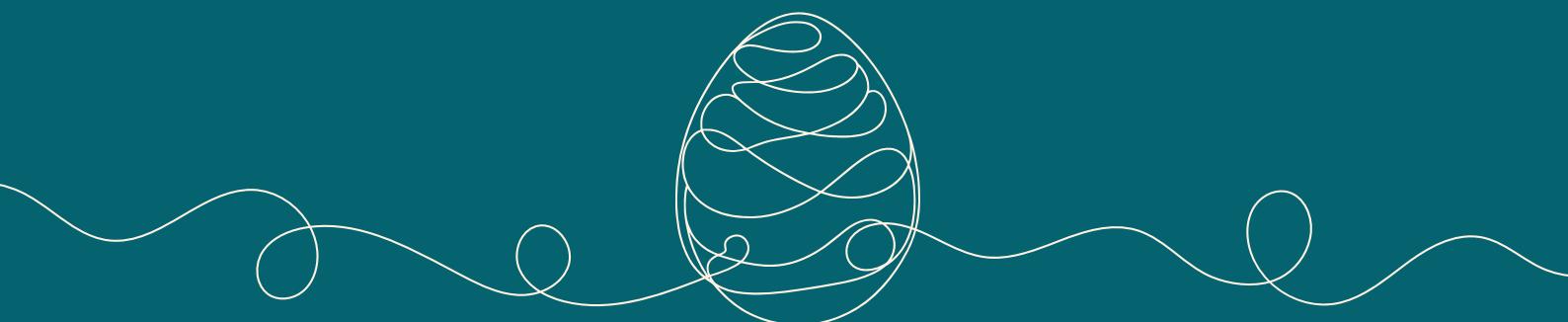


THE
Ryder
RESTAURANT



EASTER SUNDAY LUNCH MENU

TO START

Antipasti of Continental Cured Meats	Mini Pork Pies
Marinated Olives, Grilled Artichokes & Balsamic Onions	Piccalilli
Stuffed Peppers With cream cheese	Selection of Pates & Terrines
Chargrilled & Pickled Vegetables Chimichurri	BBQ Spiced Chicken Pomegranate & sour cream
Beetroot Hummus, Breadsticks & Crudites	Seafood Pots With cocktail sauce
Smoked Applewood & Onion Tartlets	Cold Poached Salmon Caperberries & lemon
	Hand Carved Smoked Salmon & Cured Fish Platters
	Roast Red Pepper & Tomato Soup

SALADS

Cucumber, Mint & Pickled Red Onion	Toasted Fregola Courgette, watercress, pickled radish, sumac dressing
Classic Caesar	Classic Panzanella
Heritage Tomato & Mozzarella	Moroccan Style Couscous Almonds & pomegranate
White & Red Cabbage Slaw	House Dressings Olive oil & balsamic
Golden New Potato Belfry honey Dijon dressing	
Chicory, Pear, Beetroot & Walnut	

MAIN COURSE

Rotisserie Cooked English Lamb Leg	Chunky White Fish Wilted kale, tomat & basil salsa
Peppered Beef Topside With Yorkshire puddings	Chestnut Mushroom, Leek, Tarragon Bourguignon
Honey & Wholegrain Mustard Glazed Gammon	Carrot and Courgette Fritters Beluga bean & mediterranean vegetable salad

ON THE SIDE

Cauliflower Mornay	Garlic & Thyme Roasted Potatoes
Roasted Root Vegetables	Baby New Potatoes
Sugar Snaps, Broccoli, Peas & Mange Tout	Braised Spring Cabbage

DESSERTS

Chocolate Plant Pot Mousse	Fresh Fruit
Carrot Cake	Lemongrass syrup
Orange frosting	
Triple Chocolate Brownie	Homemade Cupcakes
Baked Biscoff Cheesecake	British Cheese Board Selection
Blueberry & White Chocolate Trifle	With accompaniments
Lemon & Strawberry Eton Mess	Selection of Fruit Nectar
Hot Cross Bread & Butter Pudding	Pouring cream & chocolate sauce
Vanilla custard	
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.