

CELEBRATE
CHRISTMAS 2010
AND NEW YEAR
WITH US...

Christmas Menu – Lunch & Dinner

Pork belly rilette with pineapple pickle
Roast pepper soup with sundried tomato & olive chutney
Smoked fish roulade with seasonal leaves & port reduction
Chickpea & spinach casserole with sauce vierge

Locally-sourced Norfolk turkey with traditional trimmings
Loin of venison & foie-gras with fondant potato & roast root vegetables
Braised monkfish tail linguine, with baby spinach & rocket oil
Woodland mushroom stroganoff with vegetable panaché
Locally sourced sirloin steak £5.00 supplement

Hot chocolate fondant cream with chocolate ice-cream
Chestnut delice with cocoa sauce & nougatine cream
Belmont Christmas pudding with Drambuie sauce
Fromage blanc mousse with gratin of red fruits & champagne sabayon

Platter of local cheeses
with a selection of breads & onion and mustard compote

Christmas Day 2010

Terrine of ham knuckle & foie gras with red onion marmalade
Charlotte of Brixham crab & avocado with red pepper essence
Baked goats cheese with tomato, pine nut & basil salad
Venison carpaccio, roquette & parmesan with cracked pepper

Pea veloute

Lincolnshire bronze turkey with traditional trimmings
Warwickshire sirloin of beef with Yorkshire pudding & roast potatoes
Grilled fillet of seabass with steamed vegetables & shellfish sauce scented with dill
Grilled tofu with marinated vegetables

Belmont plum pudding with Drambuie
Roast marinated baby pineapple with coconut sorbet
Lemongrass burnt cream with orange tuile
Cheese platter with breads & fruit compote
Coffee & mince pies

Party Night menu 2010

Duck liver paté with orange & chilli chutney
Leek & potato soup with croutons
Prawn salad with lemon mayonnaise

Locally sourced roast Norfolk turkey with traditional trimmings
Grilled fillet of salmon with buttered potatoes & coriander dressing
Vegetable nut crumble

Belmont Christmas pudding with Drambuie sauce
Baileys cheesecake with fruit compote
Chocolate tart with caramel ice-cream

Coffee & mince pies

New Year's Eve

Smoked salmon, blinis & caviar with lemon dressing
Chicken paté, melba toast & chilli chutney
Leek beignets with white wine cream sauce

Medallions of Lincolnshire fillet of beef with creamed garlic spinach
Grilled fillet of brill, girolles mushrooms & saffron potatoes
Vegetable pithivier with baby vegetables & tomato coulis

Champagne granita
Caramelised mandarin tart with vanilla ice cream
Dark chocolate brulée

Coffee and mince pies

Conditions of Booking

- Bookings can only be accepted on receipt of a completed booking form and the appropriate deposit. A provisional reservation can be made by telephone and will be held for two weeks, by which time the booking form and deposit must have been received.
- Should the booking form and deposit not be received within two weeks the booking will automatically be released.
- All deposits are non refundable.
- Full payment for parties must be received four weeks prior to the date of the booking, and for parties over 30, full payment is required six weeks prior to the date of the event. Full payment is non-refundable.
- Non payment of the final balance by the due date will render our contract with you void.
- We regret aerosol sprays are not permitted, neither do we allow guests to bring in their own drinks.
- Payment can be made by credit card, cash or one cheque (please note we do not accept multiple cheques).
- Out of courtesy to other guests a smart dress code will apply.
- The hotel reserves the right to cancel any function at any time giving such notice as is practical.
- The hotel reserves the right to make changes to the content of the packages without notice.
- The hotel accepts no liability for any damage or loss of personal possessions howsoever caused (including those deposited in the cloakrooms).
- Orders for tables of more than 10 required 10 days in advance.
- For your added comfort no more than 10 at one table.
- For The Cherry Restaurant a service charge is discretionary but a recommended 10% will be added to your bill, the whole of which is paid to the staff. If however you have cause for concern or complaint, please deduct this charge.
- Full payments required for Christmas Day & New Year's Eve and Boxing Day.
- All prices quoted are based on VAT at the prevailing rate of 17.5%, should there be a VAT increase in the meantime, these prices may need to be adjusted.

to book please call 0116 252 9603



Booking Form

Name: _____ Daytime phone number: _____
Company: _____ Evening phone number: _____
Address: _____ Please find enclosed deposit for: _____

Date: _____
Postcode: _____
Email: _____ Signature: _____

BELMONT PARTIES

Date: _____ Vegetarians: _____ Party night
Number in party: _____ Private party
Total deposit: (£15 per person) £ _____
*Bowies/May/
Rowan/Crawford*

CHRISTMAS DAY

Number in party: _____
Total deposit: (£15 per person) £ _____
Adults Children Ages

NEW YEAR'S EVE

Number in party: _____
Total deposit: (£15 per person) £ _____

THE RESTAURANT

Date: _____ Time: _____ Number in party: _____
Total deposit: (£15 per person) £ _____
Lunch Dinner Sunday lunch

ACCOMMODATION

Date: _____ No of rooms: _____
Executive Double Twin Single

£15 per person non refundable deposit to secure this booking, deposits are non refundable and non transferable. Please note we do not accept multiple cheques. Please send your completed form to The Belmont Hotel, De Montfort Street, Leicester LE1 7GR
All our produce is fresh, nuts are used in the preparation of some of our dishes, please advise us if you have any allergies.

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www.belmonthotel.co.uk

info@belmonthotel.co.uk

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The Belmont Hotel

De Montfort Street, Leicester, LE1 7GR England