



B E L L I N T E R D I N N E R M E N U
F E S T I V E E D I T I O N



Starters

Seasonal Soup of the Day with Homemade Brown Bread (1,9)

Bellinter Smokies: Smoked Cod, Cherry Tomatoes and Spring Onion in Crème fraiche and a Cheese Gratin served with Brown Bread and Salad (1,4;7)

House Made Duck Liver Parfait with Blood Orange Jelly and Toasted Brioche (,3,7,12)

Mains

Bellinter Turkey & Ham Chestnut and Cranberry Stuffing, Creamy Mash Potato, Sprout and Chestnut Chiffonade & Red Wine Jus (1,7, 8,9,12)

Fillet of Cod Roast Baby Potatoes, Asparagus and Sauce Vierge (4)

8oz Beef Fillet Peppercorn Sauce, Market Greens and Creamy Mash Potato (7)

Mushroom Linguine Served in a Creamy White Wine Sauce (1,3,7,12)

Desserts

Vanilla Crème Brulee Chocolate and Hazelnut Cookies (1,3,7,8)

Iced Parfait Christmas Pudding Brandy Sauce (3,7,8,12)

Chocolate Sacher Gateau Vanilla Ice Cream (3, 7, 8)



ALLERGENS

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts,
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs.