



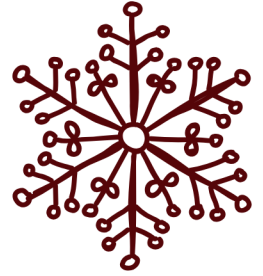
B E L L I N T E R L U N C H M E N U  
F E S T I V E E D I T I O N



Starters

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

Warm Goats Cheese, Roast Honey Fig in Filo Basket  
Mixed Baby Leaves Salad with Balsamic Dressing (1,7,10,12)



House Made Duck Liver Parfait with Blood Orange Jelly and Toasted Brioche (1,3,7,12)

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 Hake Roast Baby Potatoes, Asparagus and Sauce Vierge (4)

Roast Sirloin of Beef served with Seasonal Greens and Creamy Potatoes with Red Wine Jus (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.

