

BELVEDERE

HOLLAND PARK

Mother's Day Lunch Menu – Sunday 15th March 2015 3 Courses, Coffee & Petits Fours ~ £50.00 per person

Starters

Tomato & Cumin Soup, Crème Fraîche, Basil Oil
Toasted English Muffin, Wild Mushrooms, Poached Egg, Hollandaise Sauce
Tian of Devon Crab with Tiger Prawns, Sauce Marie Rose, Avruga Caviar
Seared Yellowfin Tuna, Fennel, Radish & Dill Salad, Soy & Sesame Dressing
Trio of Salmon, Mixed Leaves, Melba Toast
Potted Rabbit, Piccalilli, Mixed Leaves, Rye Toast
Bayonne Ham, Roasted Figs, Rocket, Parmesan & Truffle Oil
Parfait of Foie Gras, Pear & Saffron Chutney, Toasted Pain Poilâne

Main Courses

Butternut Squash Ravioli, Sage Butter Sauce, Reggiano Parmesan
Fish & Chips, Mushy Peas, Tartar Sauce
Fillet of Sea Bass, Potato al Forno, Spinach, Saffron Velouté
Poached Salmon, Roasted Mediterranean Vegetables, New Potatoes, Beetroot Beurre Blanc
Roast Goosnargh Chicken, Roast Potatoes, Mixed Vegetables, Bread Sauce, Jus Gras
Duck Confit, Braised Red Cabbage, Sautéed Ratte Potatoes, Haricots Verts, Port Jus
Roast Rib of Beef, Yorkshire Pudding, Roast Potatoes, Mixed Vegetables, Red Wine Sauce
Roast Suckling Pig, Roast Potatoes, Mixed Vegetables, Apple Compote, Sage Jus
Roast Saddle of Lamb "Forestière", Fondant Potato, Haricots Verts, Confit Cherry Tomato, Rosemary Jus

Desserts

Vanilla & Gingerbread Cheesecake, Raspberry Sorbet & Coulis
Harlequin Mousse, Blood Orange Sorbet, Chocolate Sauce, Hazelnut Biscuit
Pear & Almond Tart, Poire William Crème Anglaise
Nougat Glace, Hazelnut Praline, Blackberry Sauce
Apple & Rhubarb Crumble, Sauce Anglaise
Pistachio Crème Brûlée
Eton Mess, Mixed Berries & Chantilly Cream
Selection of Cheeses, Grapes & Crackers

Coffee & Petits Fours

Chef: Gary O'Sullivan

Prices include VAT. A 15% Gratuity charge will be added to your final Bill.

Children's Menu (aged 12 and under) @ £25.00

Please note all dishes may contain traces of nuts. Please advise your waiter of any allergies.
