

## The Nottingham Belfry SET MENUS

### MENU ONE

Roast tomato and basil soup with garlic and herb croutons

Chicken supreme filled with a tarragon and mushroom mousseline finished with a white wine cream

Profiteroles filled with whisky cream coated in a butterscotch and pecan sauce

Freshly brewed coffee and mints

£29.95 per person

### MENU TWO

Gateau of exotic fruit and melon with a ginger and mint syrup

Breast of roast turkey with a cranberry stuffing, bacon wrapped chipolata, traditional roast gravy chateau potatoes

Duo of chocolate terrine, dark and white Belgian chocolate finished with a drambuie sauce

Freshly brewed coffee and mints

£29.95 per person

### MENU THREE

Plum tomato, mozzarella and pesto finished with fresh parmesan shavings

Poached fillet of salmon rolled in herbs and sea salt courgette spaghetti and a cream butter sauce

Classic lemon tart topped with candied peel raspberry and mint coulis

Freshly brewed coffee and mints

£29.95 per person

### MENU FOUR

Pressed salmon and mackerel terrine, salsa Verdi and a citrus dressing

Roast loin of pork crackling, apple sauce, sage roast gravy, chateau potatoes

Baked vanilla cheesecake, chocolate and pecan brownies, white chocolate sauce

Freshly brewed coffee and mints

£29.95 per person

If any member of your party has a particular food allergy or a particular dietary requirement, details must be given in writing.

All rates are inclusive of VAT at the prevailing rate and are subject to change. All information thought to be correct at time of printing

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### MENU FIVE

Parma ham, feta cheese and vine tomatoes on a roquette and mizuno salad, drizzled with virgin olive oil

Panfried chicken breast, smoked chicken and asparagus veloute, fondant potato

White chocolate baileys bavaois, cashew and coriander shortbread

Freshly brewed coffee and mints

£29.95 per person

### MENU SIX

Smoked chicken salad, infused with lemongrass, chilli and coriander

Roast sirloin of beef with Yorkshire pudding, roast gravy and chateau potatoes

Dark chocolate and grand marnier tart, lime crème fraiche, passion fruit caramel

Freshly brewed coffee and mints

£32.95 per person

### MENU SEVEN

Chicken liver parfait, onion marmalade, balsamic reduction and melba toast

Grilled fillet of sea bass, new potatoes, roast cherry tomatoes with a prawn cream reduction

Tiramisu served in a brandy snap biscuit with an espresso sauce

Freshly brewed coffee and mints

£30.95 per person

### MENU EIGHT

Smoked Salmon and halibut gateau bound in a dill crème fraiche with cucumber noodles

Lemon Sorbet

Roast rack of lamb, herb crust, rosemary jus and dauphinoise potatoes

Amaretti creme brulee glazed with sugar, accompanied with an almond biscuit

Freshly brewed coffee and mints

£34.95 per person

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