

# THE NOTTINGHAM BELFRY

## MENU SELECTOR

### STARTERS

Smoked Chicken Salad infused with Lemongrass, Chili and Coriander	£5.50
Pressed Salmon and Mackerel Terrine Salsa Verdi and Citrus Dressing	£5.50
Plum Tomato, Mozzarella and Pesto presented on a Salad of Endive	£4.95
Ham Hock and Sage Terrine with Balsamic Reduction, Apple Compote	£5.50
Gateau of Exotic Fruit and Melon with a Ginger and Mint Syrup	£4.50
Parma Ham, Feta Cheese and Vine Tomatoes on a Roquette and Mizuno Salad, Drizzled with Virgin Olive Oil	£5.50
Smoked Salmon and Halibut Gateau bound in a Dill Crème Fraiche with Cucumber Noodles	£5.50
Cream of Mushroom Soup finished with Tarragon	£4.95
Warm Goat Cheese and Tomato Tartlet, Aubergine Caviar, Roquette Salad	£5.50
Roast Tomato with Garlic and Herb Croutons	£4.95
Grilled King Prawns on an Oriental Salad with a Soy Sauce and Ginger Dressing	£7.95
Smoked Salmon with Capers, Cracked Pepper and a Citrus Roe Dressing	£6.95

### MAIN COURSES

Chicken en Croute wrapped in Puff Pastry served with a Herb Veloute	£18.50
Breast of Roast Turkey with a Cranberry Stuffing, Bacon wrapped Chipolata, Traditional Roast Gravy Chateau Potatoes	£18.50
Chicken Supreme Filet with a Tarragon and Mousseline finished with a White Wine Cream Sauce	£19.00
Individual Beef Wellington, Rosti Potato, Roast Shallot and Red Wine Jus	£22.50
Roast Rack of Lamb, Herb Crust, Rosemary Jus and Dauphinoise Potatoes	£21.95
Poached Fillet of Salmon rolled in Herbs and Sea Salt Courgette Spaghetti and a Cream Butter Sauce	£18.50
Pan fried duck breast, Fondant Potato and Pink Peppercorn Sauce	£19.50
Roast Loin of Pork, Crackling, Apple Sauce, Sage Roast Gravy, Chateau Potatoes	£18.50
Grilled Seabass, Saffron Crushed Potatoes, Spinach Tian and Prawn Reduction	£20.00
Confit Of Lamb Fondant Potato, Port and Redcurrant Jus, Roasted Cherry Tomatoes	£19.50
Medaillon of Beef Fillet coated in a Rich Madeira and Horseradish Sauce	£21.50
Roast Sirloin of Beef with Yorkshire Pudding, roast Gravy and Chateau Potatoes	£19.95

ALL MAIN COURSES ARE COMPLEMENTED WITH SEASONAL VEGETABLES AND POTATOES

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

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### VEGETARIAN SELECTIONS

Sweet potato and Pimento Rice Cakes bound in a Cheese and Mustard Sauce presented on a Potato Rosti	£18.50
Baked Field Mushrooms filled with Char grilled Vegetables topped with Mozzarella with a Pesto Cream	£18.50
Butternut Squash and Cherry Tomato Tarte Tatin presented on a Herb Mash with a Red Onion Syrup	£18.50
Creamed Leek and Wild Mushroom Torte served on a roasted Vegetables with White Wine and Chive Sauce	£18.50

### DESSERTS

Duo of Chocolate Terrine Dark with Dark and White Belgian Chocolate finished with a Drambuie Sauce	£5.00
Amaretto Crème Brulee glazed with Sugar accompanied by an Almond Biscuit	£5.00
Classic Lemon Tart topped with Candied Peel Raspberry and Mint Coulis	£4.50
Pineapple Carpaccio Mixed Fruits and Seasonal Berries with Clotted Cream	£4.95
White Chocolate and Baileys Bavarois Cashew and Coriander Shortbread	£5.50
Tiramisu served in a Brandy Snap Basket with an Espresso Sauce	£4.95
Baked Vanilla Cheesecake, Chocolate and Pecan Brownies, White Chocolate Sauce	£5.25
Profiteroles filled with a Whisky Cream coated in a Butterscotch and Pecan Sauce	£4.95
Dark Chocolate and Grand Marnier Tart, Lime Crème Fraiche, Passion Fruit Caramel	£5.50

### CHEESE

Platter of Cheddar, Stilton and Somerset Brie with Biscuits, Grapes and Celery	£5.95
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### COFFEE

Freshly Brewed Coffee and Chocolate Mints	£2.50
Freshly Brewed Coffee and Home-made Truffles	£3.95

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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.

# THE NOTTINGHAM BELFRY DRESSED GALA BUFFET

Minimum 75 Guests

## INCLUDING ICE CARVING

Pressed Salmon and Mackerel Terrine Salsa Verdi and a Citrus Dressing

Cold Roast Sirloin of Beef

Honey and Dijon glazed Gammon

Whole Poached Salmon with smoked Salmon and Prawns

Roasted Mediterranean Vegetable Quiche

### Selection of Salads:

Red Cabbage Coleslaw

Roasted Pepper, Thyme and Couscous Salad

Cucumber and Minted Crème Fraiche

Tomato, red onion and balsamic tossed continental leaves

Penne Pasta and pesto mayonnaise

Buttered New Potatoes

Sautéed chicken, shallot oyster mushrooms in a tarragon cream

Butternut squash and pimento risotto

Chocolate tart with a bitter chocolate sauce

Cheddar and stilton platter

Freshly Brewed coffee or tea with truffles

£38.95 per person

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