



BELMOUNT HALL – WEDDINGS  
[www.belmount.net](http://www.belmount.net)

### Evening Menu Suggestions

**Easy Plan!** You choose one starter and one main course for everyone (plus a vegetarian course for those who prefer vegetarian etc), and two puddings.

**Less Easy Plan!** You choose two starters and two main courses (plus a vegetarian course for those who prefer vegetarian etc), and two puddings...., then ask your guests for their choice. You then supply to us a table plan, showing what each person will be eating.

Your choice!

#### Starters

Fresh Seasonal Vegetable Soup Please ask for details	£4.90
Watercress Mousse on layers of smoked Salmon	£8.80
Watercress Mousse with cherry tomatoes in a Balsamic & Olive Oil Dressing <b>(V)</b>	£7.80
Roasted Red Pepper filled with Goats Cheese, Cherry Tomatoes and Basil Pesto served with Couscous <b>V</b>	£6.80
Asparagus rolled in Smoked Salmon with a light Hollandaise Sauce	£8.80
Grilled Goat's Cheese Salad – with crispy bacon or pine nuts <b>V</b>	£8.50
Warm Potted Shrimps on a large brown bread crostini	£8.80
Galette of Mixed Mushrooms (Parcini, Chestnut & Button) on a Puff Pastry Base	£8.50



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**Main Courses**

**Poached Fillet of Salmon**

Served with Hollandaise sauce or Fresh Herb Salsa

£18.80

**Fish Pie**

Plain and smoked fish e.g. Haddock, with a new potato mash topping

£19.80

**Boeuf en Croute**

Best fillet of local beef, baked in a puff pastry crust with a rich red wine sauce

£25.00

**Boeuf Bourguignon**

Classic beef casserole, with local beef marinated in red wine, and cooked with button mushrooms, bacon, baby onions and brandy

£18.80

**Roast Loin of Lamb en Croute**

Local loin, baked in a pastry crust, with a rich red wine sauce

£22.50

**Daube Provencale**

Casserole of local lamb, marinated in red wine with herbs

£17.80

**Coq au Vin**

Classic casserole of chicken in red wine, with mushrooms and baby onions

£17.80

**Coq au Riesling**

Chicken poached in white wine and cream, bacon, chestnut mushrooms and garlic

£17.80

**Chicken Tarragon**

Poached in white wine and stock, with a light cream, lemon and tarragon sauce

£17.80

**Chilli Chicken**

Medium chilli hot, with garlic, ginger, coriander and coconut milk served with Couscous/Rice

£17.80

**Slow Roast Lamb Shank**

In a rich Red Wine sauce

£21.50

*Served as appropriate with New Potatoes, or Potato and Parsnip Mash*



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**Extras**

Potatoes 'Boulangeres' 'Gratin Dauphinoise'	£1.80pp
Portions of fresh vegetables, e.g. courgettes and red peppers, or salad	£2.50pp

**Vegetarian Main Courses**

Duet of Savoury Flan (Caramelised Red Onions and Lancs Cheese; Feta, Cherry Toms, Black Olives, Basil)	£16.80
Aubergine Galette Layers of Aubergines, Tomatoes, herbs, and garlic sauce, and Ricotta Cheese	£16.80
Salade Tiede Slow roast butternut squash, red peppers, sweet potatoes, cherry tomatoes, with crumbled Feta cheese. Served with a salad garnish	£15.80

**Sweets**

Fresh Cream Pavlova Meringue Topped with fresh fruit/mixed Berry Coulis	£6.80
Le Negre A rich baked chocolate mousse pudding served with our own vanilla ice cream	£7.40
Wonderfully rich Chocolate Mousse	£6.90
Tarte Alsacienne Rich flan of apples baked in vanilla cream	£7.20



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Treacle Tart (a lighter version of the traditional, made with Brioche Crumbs) with Lime and Mascarpone Sorbet	£7.40
Bread & Butter Pudding Made with Brioche loaf and Madeira-soaked raisins	£7.20
Rich Mocha Cream A coffee/chocolate crème	£6.80
Lemon Posset With tangy lemon butter biscuit	£6.50
Lemon Posset with Fresh Strawberries With tangy lemon butter biscuit	£7.20
Hazelnut Meringue Served with a Raspberry Coulis	£7.20
Spicy Roast Pears served with our own Lemon Ice Cream	£7.40

If you would like to request something which is not on the above menu, please do so. It has been this approach that has helped us in developing our choices at Jumping Jenny over the past 20 years.