



BELMOUNT HALL – WEDDINGS
www.belmount.net

Buffet Menu

£39.50 per person based on your choice of four Main courses with two Side dishes and two Salads; three puddings; artisan bread from More Bakery; Coffee and Tea from Farrers.

The Buffet is a popular option for weddings and other parties. It is a 'served buffet' – not a free for all! Our staff (many of whom have been involved in the preparation of the food served) explain the food, and serve the main courses and puddings. Guests are able to return to the buffet tables for 'seconds', or to try something that they did not try 'first time round'.

'LDF' – We buy our meat from Lake District Farmers – www.lakedistrictfarmers.co.uk. We are proud to be included as one of their customers. If that sounds mad, please check their website! (*"The world's finest beef and lamb. Reared by those that care. Supplied to those that know."*) They supply us with the raw materials which we use to create the stocks and sauces which are the basis of our acclaimed meat dishes.

Dishes suitable for vegetarians are marked **(V)**
Some dishes which contain flour can be served in flour-free versions.

Main Courses

Mixed Fish Pie

Typically Haddock and smoked Haddock, in a creamy white wine and tarragon sauce, with New Potato Mash topping

Casserole of Lamb – 'Armenian'

Prime lamb (from LDF – see above), slow cooked in tomatoes, onions and garlic, with cumin - spicy but not 'chilli hot' or

Casserole of lamb - Daube Provençal

Prime lamb (from LDF – see above), marinated in red wine and herbs and casseroled with onions, garlic and carrots.

Casserole of Beef in Ale

Prime Beef (from LDF – see above) marinated and cooked in a local ale – brewed by Barnegates Brewery - www.barnegatesbrewery.co.uk/

Boeuf Bourguignon (Burgundy beef)

Prime beef (from LDF – see above) marinated in red wine and herbs, then slow cooked with bacon, onions, mushrooms, and lots of Provençal herbs

Casserole of pork in cider and cream

Local pork, cooked in cider and cream, with sage

Chilli Chicken

Organic chicken cooked with garlic, ginger, chillies, limes, fresh coriander and coconut milk. Can be as 'chilli mild or hot' as you wish!

Sticky lemon Chicken

Organic chicken cooked in chicken stock with lemons, preserved lemons, lemongrass, soy sauce and honey – 'gentle Oriental'

Casserole of Venison (<http://furnessfish.co.uk/>)

Slow cooked in red wine with redcurrants, juniper berries and herbs and served with redcurrant jelly

Coq au Riesling

Organic chicken cooked in white wine, chicken stock and cream, with bacon, brown mushrooms, and garlic.

Ragout of veal

Prime Veal (from LDF – see above) cooked with leeks, paprika, white wine, garlic and thyme.



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Vegetarian Main courses

Roasted Red Peppers (V)

Filled with Goats Cheese, Cherry Tomatoes, cooked with basil pesto

Aubergine Galette (V)

Layers of Aubergines, tomato, herbs, and garlic sauce; and Ricotta cheese; baked, and served in slices

Salade tiède ('warm salad') (V)

Roast butternut squash, sweet potato, red peppers, cherry

Side Dishes Choose two

[+£2.00] if three chosen All V

New Potatoes

warm & tossed in olive oil

Potatoes Dauphinoises

gratin of potatoes in Cream, with hint of garlic

Couscous

with roasted pepper strips and black olives

Rice pilaf

Fennel Gratin

baked in Cream and Parmesan Cheese

tomatoes, sprinkled with crumbled feta cheese.

Triple Tomato Rice Pilaf (V)

Rice pilaf with sun-dried tomatoes, cherry tomatoes, Tomato Passata, and Fresh Coriander

Provençal Pasta Bake (V)

Oven roasted Mediterranean vegetables with a fresh tomato and herb sauce, penne pasta and Lancs cheese.

Salads Choose two

Green Salad

mixed leaves with JJ Parisian dressing

Tomato

Cherry Tomatoes with a fresh Basil and Garlic dressing

'Waldorf' – celery, apple and walnuts

in a light creamy version of JJ's 'Paris Dressing'



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Puddings Choose three

Apple Crumble

Pavlova Meringue

with Fresh Cream and Seasonal Fruit, or Red Berry Sauce

Bread & Butter Pudding

made with brioche & Madeira soaked raisins
(not your average school food! – once tried, it's a favourite)

Double Chocolate Meringue Gateau

triple layer of chocolate meringue, filled with chocolate ganache, served with chocolate sauce

Chocolate Roulade

A baked light but rich chocolate 'mousse' rolled and filled with whipped cream

Lemon Posset

A citrus set lemon cream pudding, served with a rhubarb or strawberry coulis

Hot Sticky Toffee Pudding – a Jumping Jenny speciality!

with hot fudge Sauce and fresh Cream

Wonderfully rich Chocolate Mousse

what more can we say?

Fresh strawberries, with a raspberry and strawberry coulis

Mountain of Baby Cream-filled Meringues

With a Raspberry Coulis or chocolate sauce

Hokey Pokey Ice Cream **[+£2.00]**

Our own Fresh Cream Vanilla Ice Cream, with honeycomb toffee bits (a New Zealand Speciality)

- Bowls of whipped cream are provided separately for appropriate dishes