



BELMOUNT HALL  
WEDDINGS



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A HOME OF BEATRIX POTTER

## Evening Menu Suggestions

### STARTERS

Fresh Seasonal Vegetable Soup Please ask for details	£5.40
Watercress mousse on layers of Smoked Salmon	£9.70
Watercress mousse with cherry tomatoes in a balsamic & olive oil dressing <b>(V)</b>	£8.60
Roasted red pepper filled with Goats cheese, cherry tomatoes and basil pesto served with Couscous <b>(V)</b>	£7.50
Asparagus rolled in Smoked Salmon with a light Hollandaise Sauce	£9.70
Asparagus rolled in Parma Ham with balsamic & olive oil dressing	£9.70
Grilled Goats Cheese Salad - with crispy bacon or pine nuts <b>(V)</b>	£9.40
Warm Potted Shrimps on a large brown bread crostini	£9.70
Galette of Mixed Mushrooms (Parcini, Chestnut & Button) on a puff pastry base	£9.40



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**MAIN COURSES**

Poached Fillet of Salmon Served with Hollandaise sauce or Fresh Herb Salsa	<b>£21.00</b>
Roast Loin of Lamb en Croute Local loin, baked in pastry crust with a rich red wine sauce	<b>£25.00</b>
Daube Provencale Casserole of local lamb, marinated in red wine with herbs	<b>£20.00</b>
Coq au Riesling Chicken poached in white wine and cream, bacon, chesnut mushrooms and garlic	<b>£20.00</b>
Chicken Tarragon Poached in white wine and stock, with a light cream, lemon and tarragon sauce	<b>£20.00</b>
Chilli Chicken Medium chilli hot, with garlic, ginger, coriander and coconut milk served with Couscous/Rice	<b>£20.00</b>
Slow Roast Lamb Shank In a rich red wine sauce	<b>£24.00</b>
Bouef en Croute Best fillet of local beef, baked in a puff pastry crust with a rich red wine sauce	<b>£30.00</b>

Served as appropriate with New Potatoes or Potato & Parsnip Mash and Green Vegetables.



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**EXTRAS**

Potatos 'Boulangeres' 'Gratin Dauphinoise'	<b>£2.00pp</b>
Portions of fresh vegetables. e.g. courgettes and red peppers, or salad	<b>£2.75pp</b>

**VEGETARIAN MAIN COURSES**

Duet of Savoury Flan Caramelised red onions and Lancs Cheese, Feta, Cherry Tomatoes, black olives & basil	<b>£18.50</b>
Aubergine Galette Layers of aubergines, tomatoes, herbs and garlic sauce & Ricotta Cheese	<b>£18.50</b>
Salade Tiede Slow roast butternut squash, red peppers, sweet potatoes, cherry tomatoes with crumbled Feta cheese. Served with a Salad garnish	<b>£17.50</b>



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**SWEETS**

Fresh Cream Pavlova Meringue Topped with fresh fruit/mixed Berry Coulis	<b>£7.50</b>
Wonderfully rich Chocolate Mousse	<b>£7.60</b>
Bread & Butter Pudding Made with Brioche loaf and madeira - soaked raisins	<b>£8.00</b>
Rich Mocha Cream A coffee/chocolate creme	<b>£7.50</b>
Lemon Posset with a strawberry and raspberry coulis With tangy lemon butter biscuit	<b>£8.00</b>
Hazlenut Meringue Served with a Raspberry Coulis	<b>£8.00</b>
Spicy Roast Pears Served with our own Lemon Ice Cream	<b>£8.00</b>

*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.*