

# **HMS Belfast Winter Three Course Menu**

October 2014 to March 2015

#### Starter

## Roast Pumpkin Soup (v)

Chive Crème Fraiche

#### **Trio of Smoked Fish**

Scottish Smoked Salmon, Trout & Eel, Horseradish & Beetroot Pickle, Dressed Baby Leaves

### **Potted Greshingham Duck Confit**

Piccalilli, Rocket

## Goats Cheese & Fig Tart (v)

Caramelised Red Onions, Ruby Red Chard, Balsamic reduction

## **Chicken Liver Parfait**

Hot Gooseberry Chutney, Winter Baby Leaves, Sherry Vinegar Dressing

### **Main Course**

### **Roast Rump of Autumn Lamb**

Dauphinoise Potatoes, Braised Savoy Cabbage, Heirloom Carrots, Port & Rosemary Jus

#### Supreme of Guinea Fowl

Sweet Potato Mash, Green Beans, Scottish Girolle Mushroom, White Wine

#### **Seabass Fillet**

Braised Fennel & Celeriac, Brown Shrimps, Baby Watercress

## **Supreme of Salmon**

Caper & Lemon Butter, Rosti Potato, Baby Spinach, Roast Cherry Tomatoes on Vine

## Spelt Risotto with Wild Mushrooms and Broad beans (v)

Jerusalen Artichoke Crips

# Winter Root Vegetable Pie (v)

Roast Garlic Mash, Herb Velouté, Green Beans

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### Dessert

### **Passion Fruit Tart**

Mascarpone Ice cream, Mango Coulis & Crisp

#### Dark chocolate truffle

Griottines Cherries, Chantilly Cream

## **Spiced Coconut Panna Cotta**

Tropical Fruit Salad with Coconut Rum Liqueur, Tuille Biscuits

## **Sticky Toffee Pudding**

Toffee Sauce, Bourbon Vanilla Ice Cream

#### **Paxton and Whitfield**

British Artisan Cheese Selection, Chutney & Cheese Biscuits (£3 supplement)

We do ask that all guests have the same meal, therefore please choose one starter, one main course and one dessert as a set-menu. Vegetarian options available on request and specific dietary requirements can be accommodated if prior notice is given.