



HMS BELFAST

HMS Belfast Winter Three Courses Menu Upgrade

October 2014 to March 2015

Starter

House Cured Loch Duart Salmon

Horseradish and Beetroot Pickle

Salad of Dorset Crab

Avocado and Lime, Sauce Vierge, Watercress

Wild Mushroom Tartelette

Heirloom Tomatoes and Dressed Baby Leaves

Classic Caesar Salad

Smoked Chicken, Quail's Egg, Anchovy Fillet and Ciabatta Croutons

Main Course

Gressingham Duck Breast

Blackberry & Port Jus, Potato Roesti, Buttered Kale and Glazed Carrots

Slow Cooked Haunch of Venison

Juniper Berry and Smoked Bacon, Fondant Potato, Red Cabbage with Apple

Cod Fillet Wrapped in Parma Ham

Mediterranean Roast Vegetable Ratatouille

Pan Fried Red Mullet

Samphire, Brown Shrimps, Braised Fennel and Spinach

Spelt Risotto

Seasonal Pumpkin and Wild Mushrooms, Red Sorrel



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Dessert

Warm Prune and Armagnac Tart
Mascarpone Ice cream

Caramel and Whiskey Parfait
Hazelnut Praline, Chocolate Coulis

Cassis & Lemon Bavaois in White Chocolate Cup
Lemon Sablé

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.