



HMS BELFAST

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)

Jerusalem 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.