

HMS Belfast Dining Menu

Starter

Stuffed portobello mushroom with a duxelle and melted cheddar top (V) 210Kcal
Can be made suitable for vegans

Steamed bao buns with teriyaki chicken and pickled vegetables 150Kcal

Steamed bao buns with teriyaki tofu and pickled vegetables (V) 102Kcal

Fried polenta with blue cheese sauce and roasted pear (V) 363Kcal

Pollock scotch egg with saffron mayonnaise and watercress 313Kcal

Main Course

Mushroom and butternut squash wellington with chilli kale (VE) 455Kcal

Seasoned polenta with Spitfire Ale beef stew 360Kcal

Seasoned polenta with ratatouille (VE) 245Kcal

Seabass Umami with tenderstem broccoli 258Kcal

Chargrilled chicken breast with dauphinoise potatoes, seasonal roast vegetables and a red wine jus 278Kcal

Dessert

Vegan coffee cake with vegan vanilla ice cream (VE) 778Kcal

Apple and dried fruit crumble with homemade custard 661Kcal

White chocolate and espresso panna cotta with almond cookie crunch 621Kcal

*As the organiser, please select one vegetarian and one non-vegetarian option for each course for your whole party to enjoy
A maximum of two options per course*