

Belle Vue Royal Hotel
Lunchtime Christmas Menu 2011



To Start

Winter Root Vegetable Soup (V)

Served with a baked roll

Roasted Squash, Sage Chestnut and Pancetta Risotto

With rocket and dill

Available as vegetarian option without pancetta

Smooth Pâté of Chicken Livers scented with Port and Cointreau

With oatcakes and cranberry jam

Snowball Melon Cocktail (V)

Main Course

Roast Ceredigion Turkey

With homemade chestnut & apricot stuffing and traditional trimmings

Beef, Port and Horseradish Casserole

With herb dumplings and roasted new potatoes

Baked Fresh Tay Salmon

With a wild mushroom, thyme and lemon parcel with a citrus cream

Mixed Mushroom & Nut Wellington (V)

With a mushroom and stilton cream

All main courses are served with roast potatoes and chef's selection of seasonal vegetables

Desserts

Traditional Christmas Pudding

With brandy and orange sauce

Chocolate and Raspberry Tart

Served with clotted cream

Lemon Mousse

Served with praline

Coffee & Mince Pies

£20.00 per person for three courses

£15.00 per person for two courses

