



Belgrave Sands

HOTEL & SPA



AA ROSETTE AWARD FOR CULINARY EXCELLENCE

Christmas Party Lunches

Join us for a festive lunch with your friends, family or colleagues this year surrounded by our magical decorations and festive cheer! Each guest receives a complimentary glass of Bucks Fizz, a Christmas Cracker, tea or coffee and mince pies to finish.

And a little gift from us all at the Belgrave Sands.

To Begin

Celeriac & Blue Cheese Soup, Croutons

Pressed Guinea Fowl and Morel Mushroom Terrine, Textures of Salsify, Candied Almonds, Pear, Watercress

Smoked Salmon Mousse, Cured Salmon Gradvalax, Cucumber, Horseradish Creme Fraiche, Sesame Tuille

Buttermilk Goats Cheese Pannacotta, Toasted Walnut Granola, Pickled Heritage Beetroot, Coriander

The Main Event

Roasted Breast of Devon Turkey With All The Trimmings

Partridge Two Ways, Parsnip Tart, Smoked Bacon Crumb, Brussel Sprouts, Golden Raisins, Partridge Jus

Fillet of Halibut, Green Olive Mash, Charred Red Chicory, Poached Clams Champagne Veloute

Butternut Squash & Parmesan Risotto, Roasted Cashew Nuts, Crispy Onions, Sage Oil

A Meal Is Not Complete Without Dessert

Traditional Christmas Pudding, Clotted Cream, Brandy Sauce

Milk Chocolate Cremeux, Clementine, Rum & Muscovado Jelly, White Chocolate Ice Cream, Hazelnut Brittle

Festive Ice Cream Selection, Cranberry Coulis, Popping Candy, Salted Caramel Popcorn

Selection of West Country Cheeses, Grapes, Celery, Cider Apple Chutney (supplement £2.50)

A Sweet Ending

Coffee & Warm Mince Pie

Two Courses - £37.00

Three Courses - £42.00

Available Tuesday to Friday, from 1st December until 18th December

Party of 12+ guest only, or any number of guests after one group has booked on that day.

Saturdays within this period also available for parties of 30+ guests

A deposit of £10 per person & pre order is required

To book, please call our friendly reception team on 01803 226366

