

# BELVEDERE

HOLLAND PARK

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Sunday 14 February 2010 Luncheon

**3 Courses £45.00**

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## *Amuses Bouches*

### *Starters*

*Cappuccino of Mushroom Soup, Morels & Chive Chantilly*

*Papillote of Smoked Salmon, Horseradish Cream*

*Potted Shrimps, Petite Salad, Pain Poilane*

*Caesar Salad a la Belvedere*

*Goats Cheese Tart, Mixed Leaves, Balsamic dressing*

*Isle Man of Kipper Pate, Pickles & Sourdough Toast*

*Parfait of Foie Gras, Pear & Saffron Chutney, Toasted Brioche*

*Ham & Parsley Terrine, Piccalilli & Pain Poilane*

### *Main Courses*

*Grilled Tuna, Pomme Boulangere, Aubergine Caviar, Olives & Sauce Vierge*

*Cod & Chips, Mushy Peas & Tartare Sauce*

*Roast Rib of Aberdeen Angus Beef, Yorkshire Pudding, Fondant Potato, Mixed Vegetables, Red Wine Sauce*

*Suckling Pig, Savoy Cabbage, Roasted New Potato, Spinach, Carrots, Mustard Sauce*

*Roast Saddle of Lamb Forestiere, Carrot Puree, Mash Potato, Green Beans, Rosemary Jus*

*Ballotine of chicken, Fondant Potato, Swede & Parsnip Puree, Mixed Vegetables, Jus Gras*

*Wild mushroom Risotto, Truffles, Rocket & Reggiano Parmesan*

*Pan-fried Black Bass, al Forno Potato, Swiss Chard & Salsa Verde*

### *Desserts*

*Dark Chocolate Mousse, Orange Sorbet*

*Baked Vanilla Cheesecake, Blueberry Compote*

*Tarte fine of Banana, Passion Fruit & Banana Sorbet*

*Bread & Butter Pudding, Sauce Anglaise*

*Mixed Berries, Brandy Snap Basket, Champagne Sabayon & Vanilla Ice Cream*

*Sticky Toffee Pudding, Black Treacle Ice Cream*

*Selection of Cheeses, Grapes & Crackers*

## *Coffee & Petits-Fours*

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**Chef: Gary O'Sullivan**

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Prices include VAT - A 15% discretionary service charge will be added to your final bill