

Hollywood Scandal Murder Mystery Buffet

"Forward" - Starters and Small Bites

Backstage Secrets Bruschetta

Tomato, basil, and black olive tapenade on toasted sourdough

LA Shrimps

Chilled shrimp cocktails with Bloody Mary dipping sauce

The Silent Star

Smoked salmon blinis with lemon crème fraiche

Golden Statue Skewers

Satay chicken skewers, peanut dipping sauce

Cover-Up Crostini

Roasted beet and whipped goat cheese crostini

"The Chapters" - Main Courses

The Quiet Lamb

Lamb, chianti & fava Beans

The Fowl Fatale

Herb-roasted chicken breast with champagne cream sauce

A Fishy Tail

Seared salmon with citrus beurre blanc and microgreens

Assassins Lasagne

Rich tomato and smoky charred vegetable lasagne (Vegan)

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"Appendices" - Sides

Mashed to Death Truffle Potatoes

Cantonese Monkey Brains
Cauliflower in white sauce

Red Carpet Ratatouille

Hollywood Greens
Green beans and broccoli with toasted almonds

California Potato Salad

"Epilogue" - Desserts

Third Man Sachertorte
Chocolate, apricot, sponge

Poirot's "Baba Au Rhum"

The Perfect Alibi

Vanilla bean panna cotta with passion fruit glaze

Red Carpet Roll

Red velvet swiss roll, cream cheese filling, gold shimmer

Golden Age Cheesecake

Mini cheesecakes topped with golden caramel



SPECIAL
EDITION

Breakfast at
TIFFANY'S



COMPLETE

UNABRIDGED

PLEASE RETURN TO
BELMONT HOTEL

LEICESTER

925

MENU

BUCKS FIZZ

SELECTION OF JUICES

CEREALS & GRANOLA

PASTRIES

FRUITS & YOGHURT

TEA, COFFEE, AND INFUSIONS

SMOKED SALMON & SCRAMBLED EGG TOASTED BAGEL

AMERICAN PANCAKES

BLUEBERRIES, WHIPPED BUTTER & MAPLE SYRUP

AMERICAN PANCAKES

STREAKY BACON, WHIPPED BUTTER & MAPLE SYRUP

POACHED EGGS & AVOCADO ON SOURDOUGH TOAST

FLAKED CHILLI, SPRING ONION

(WITH OR WITHOUT STREAKY BACON)

CORNED BEEF HASH, EGGS OVER EASY

HOLLYWOOD GLAMOUR

GALA DINNER MENU

The Red Carpet

Marilyn's Martini Olives

Stuffed green olives, wrapped in prosciutto

Bogart's Beef Tartare

Crostini with quail egg and shaved parmesan

Grace Kelly Goat Cheese Puffs

Whipped goat cheese and honey-filled Gougères

Audrey's Avocado Toasts

Mini toast bites with avocado mousse and pickled radish

(Gluten Free & Vegan Options Available For All)

Accompanied by

Dirty Martini's or Champagne

The Classic Age Starter

Lobster Bisque

A deep, rich and creamy lobster bisque, lobster claw beignet

or

Bloody Mary Velouté

Heritage tomato and roasted pepper soup infused with celery essence, vodka reduction, and a hint of spice, basil beignet

(Gluten Free Options Available For All)

Hollywood Blockbuster

Beef Wellington, Port Wine Jus

Classic fillet of beef wrapped in mushroom duxelle and puff pastry, served with truffle pomme purée, roasted heritage carrots, and parsnip crisps

(Gluten Free Option Available)

Or

Wild Mushroom & Spinach Wellington, Morel Cream Sauce

Layers of wild mushroom duxelle, spinach, and caramelised shallots wrapped in golden puff pastry, served with truffle mash, glazed baby vegetables, and morel cream

(Gluten Free & Vegan Options Available)

Champagne Intermission

Champagne Sorbet, Strawberry and Rose Foam

(Vegan Option Available)

The Encore

The Golden Globe

Dark chocolate and Praline mousse with raspberry gelée, encased in a golden glaze, with a refreshing raspberry Coulis

(Vegan & Gluten Free Version Available)

Tea, Coffee and Petit Fours

Say Cheese

A selection of finest French cheeses, crackers, quince, frozen grapes