



## NEW YEAR'S EVE MASTERS SUITE

CHEF'S SELECTION OF CANAPÉS  
TWO HOT & TWO COLD

**Masala Spiced Sweet Potato & Butternut Squash**  
coconut foam (amuse)

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**Assiette of Salmon**  
pickled kohlrabi, apple slaw, lemon emulsion

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**Roasted Beef Fillet**  
slow braised beef shin & ale pie, French beans, red wine jus

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**The Belfry Celebration of Chocolate 2025**

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**Continental Cheese Stations**  
walnut bread, celery, fruit chutney & grapes

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**Coffee, Tea, Sweet Treats**



**THE BELFRY**  
HOTEL & RESORT

We endeavour to ensure limited use of genetically modified food ingredients. For special dietary requirements or allergy information, please speak with the restaurant manager before ordering or visit our allergens information page on [www.thebelfry.co.uk/allergens](http://www.thebelfry.co.uk/allergens). Please be aware that some of our cheeses are un-pasteurised; please advise if you require pasteurised cheeses. The menu is subject to availability and seasonality.



# NEW YEAR'S EVE VEGAN MENU

## WARWICK & MASTERS SUITE

Roasted Red Pepper Bisque  
tomato & basil croute

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Terrine of Leek and Heritage Potato  
sweet mustard dressing, pickled vegetables

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Masala Roasted Sweet Potato and Spinach Pithiver  
squash & coconut foam

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The Belfry Celebration of Vegan Chocolate 2025

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Coffee, Tea, Sweet Treats



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