BELZAN

PRIVATE HIRE

SAMPLE MENU

To Begin
Leila's Sourdough, Celeriac & Honey Butter
Gordal Olives
Devilled Eggs
Chef's Choice Croquette

Starters
Isle of Wight Tomato Dashi, Butterbeans, Spring Onion & Radish

Caesar Salad, Smoked Eel, Soft Boiled Egg

Guinness Rarebit Potato

V

Mains

Onglet Steak, Devilled Sauce, Watercress Confit Jersey Royals, Oyster Mushroom, Black Garlic & Cured Yolk ^{vo} Whole Lemon Sole, Smoked Brown Shrimp Butter

Dessert
Chef's Cheese Course
Bay Leaf & Buttermilk Pannacotta, Blueberries
Barbecued Strawberry, Elderflower & Mascarpone Choux Bun v

Table Wine Included
White: Pfaffl, Gruner Veltliner, Austria
Red: Cuma, Malbec, Argentina

HOW IT WORKS

The Menu

We can do welcome cocktails, post dinner drinks and additional items should you require, just speak to our team to build your package. If there is a particular dish you'd like to change we can do this but we ask that substitutions be kept to a minimum.

This is a sample menu which changes frequently alongside our seasonal a la carte menu so that we can ensure we're always serving the freshest, seasonal ingredients. We will confirm a final menu with you one week before your visit.

We can cater for any specific dietary requirements, just let us know when booking. Additional wine can of course be purchased from our main list on the day. If you'd like specific or alternative wines as table wine, they are available upon request at an additional cost.

Pricing & Hiring:

If you'd like to hire the restaurant for a private event the prices are as follows. Prices include table wine (1/2 bottle pp):

Service	Lunch		Dinner	
	Price per person	Minimum covers	Price per person	Minimum covers
Monday & Tuesday	£80	20	£80	20
Wednesday & Thursday	£80	25	£80	25
Friday & Saturday	£80	20	£100	30
Sunday	£80	30	£80	30

Max Capacity: 32 Seats

Booking: For all enquiries please email *hello@belzan.co.uk*