



Functions at the *Belgrave Sands* HOTEL & SPA

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At the recently refurbished Belgrave Sands Hotel & Spa, our beautifully furnished hotel, 2 AA Rosette restaurant and relaxing lounge are the perfect setting for your next event, whatever the occasion. We work alongside you at each stage of planning to ensure that every aspect of your event is exactly to your liking.

Take a look at our 2 or 3 course sample menus, afternoon tea and finger buffet options below, or get in touch to tailor-make your perfect menu.

**Belgrave Sands Hotel & Spa,
2 Belgrave Road, Torquay, TQ2 5HF**

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Buffet Options

Light Finger Buffet

A Selection of Freshly Prepared Finger Sandwiches

Duck Spring Rolls, Spring Onion Soy Dip

Homemade Pork & Apple Sausage Rolls

Crudities & Dips

Lemon Tart, Mascarpone Cream

Tea & Coffee

£14.50 per person

Deli Buffet

A Selection of Freshly Prepared Finger Sandwiches

Lime, Ginger & Coriander King Prawn Kebabs

Honey Roasted Pork Sausages, Grain Mustard Mayonnaise

Mini Croissants with Ham & Smoked Cheese

Pear, Walnut & Blue Cheese Tarts

Baby Jacket Potatoes, Sour Cream & Chive Dip

White Chocolate Crème Brulee, Shortbread

Tea & Coffee

£19.50 per person



Afternoon Tea Parties

Traditional Afternoon Tea

A Selection of Freshly Prepared Finger Sandwiches

Warm Scones, Clotted Cream & Strawberry Preserve

A Variety of Homemade Cakes & Macaroons

Your Choice of a Range of Teas or Coffee

£22.50 per person

Around The World Afternoon Tea

Embark on a culinary journey across the globe following the famous route of Phileas Fogg in Around the World in 80 Days to take your taste buds on a trip of a lifetime!

Wild Mushroom, Truffle & Parmesan Arancini Ball

All American Slider, featuring Five Bean Burger Patty, Monterey Jack Cheese, Burger Relish & Gherkin

Char-Grilled Chinese Style Vegetable Kebab, Marinated in Lime, Ginger, Garlic & Red Chilli

Crispy Spring Roll filled with Stir Fry Vegetables and Sweet & Sour Sauce

Spiced Aubergine, Freekeh & Cashew Tagine

Creamy and Refreshing Mango Lassi to cleanse the palate

Quintessentially English Fruit Scone with Strawberry Preserve, Clotted Cream

New York Style Vanilla Bake Cheesecake

Classic Éclair, Crème Diplomate, Coated with Ruby Chocolate

Pillowy Blueberry & Lemon Mochi

Decadent Carac Swiss Tart Filled with Rich Chocolate Ganache, topped with fondant icing

£35 Per Adult, £25 Per Child



2 or 3 Course Lunch Function Sample Menu

All of our menus change monthly according to seasonal produce.

The below menu is an idea of the style of dishes you can expect and is not an accurate menu.

Please ask a member of our friendly team for the correct menu for your party.

Starters

Cauliflower & Cumin Soup

Chilled Cucumber & Horseradish Gazpacho, Devonshire Crab, White Radish, Sea Herbs

Asparagus with Crispy Duck Egg, Toasted Hazelnuts, Sauce Vierge, Borage

Mains

Fillet of Lemon Sole, Crushed Jersey Royals, Wilted Spinach, Prawn Beignet, Champagne Sauce

Wild Garlic Crusted Lion of Veal, Fondant Potato, Textures of Carrot, Purple Sprouting, Red Wine Jus

Wild Mushroom Risotto, Crumbled Blue Cheese, Walnuts, Watercress

Desserts

Caramac Cremaux, Bitter Chocolate Sorbet, Caramelised Banana, Lime Gel, Hazelnut Croquant

Apple Terrine, Malt Parfait, Honey Ice Cream, Cinnamon Doughnut, Apple Puree, Apple Crisp

Selection of Ice Creams, Wafer Basket, Raspberry Sauce, Pop Corn, Popping Candy

Finish with a pot of Tea or Coffee & a Selection of Delicious Petit Fours

2 Course Menu - £28.00

3 Course Menu - £32.00

