



Autumn Menu

October September November 2012

These Menus are all based on a Lunchtime service of 12.30 for 1.00 & a Dinner service of 7.00 for 7.30. They are not priced with a view to exclusive use of the Main Restaurant, however should you require times outside of those shown or exclusive use of our Restaurant please do not hesitate to contact us to confirm if any room hire charges apply on 01934 621401 or email info@beachlandshotel.com

Menu A

Homemade Broccoli & Stilton Soup with Croutons

Duo of Smoked Mackerel & Tuna Pates served with Melba Toast

Roasted Pumpkin, Pear & Beetroot Puff Pastry Parcels served with a Chive Creme Fraiche

-0-0-0-

Homemade Beef Bourguignon

Pan fried Salmon with a Creamy Leek Sauce topped with Crispy Leeks & Prawns

Wafer-thin Pancakes filled with Spinach, Ricotta & Sweetcorn drizzled with a light Dijon Mustard Sauce

-0-0-0-

Homemade Blueberry & Lemon Pudding with Custard or Cream

Cheese & Biscuits

Homemade Chocolate & Pecan Nut Cheesecake with Vanilla Ice Cream

-0-0-0-

Coffee/tea with mints

£21.50 per person inc vat @ 20%

On menus A, B and C we are happy to offer a reduction of £1.50 per person for lunchtime parties held midweek.

Individual main course choices required 72 hours prior to the event

Menu B

Homemade Slow Cooked Celery & Celeriac Soup with Croutons

Homemade Brie & Hazelnut Bake with Pear Salad

Homemade Chicken & Ham Hock Terrine with Chef's Autumn Berry Chutney & Crisp Leaves

Mussels cooked with White Wine, Onions & Parsley

-0-0-0-

Leg of Lamb Roasted with a Spiced Apple & Chestnut Crumble served with a Red Onion Gravy

Grilled Seabass with Rosemary & Lime served on a Parsnip Mash

Escalope of Pork with a Stroganoff Sauce & a Timbale of Wild Rice

Goats Cheese & Mushroom Twice Baked Souffle

-0-0-0-

Homemade Apple Brownies with Clotted Cream

Homemade Blackberry Pavlova

Cheese & Biscuits

Homemade Bakewell Tart with Custard

-0-0-0-

Coffee/tea with mints

£24.95 per person inc vat @ 20%

On menus A, B and C we are happy to offer a reduction of £1.50 per person for lunchtime parties held midweek.

Individual main course choices required 72 hours prior to the event

Menu C

Homemade Parsnip Soup with Cheese topped Tortilla Crisps

Smoked Salmon & Prawn Parcels

Melon wrapped in Parma Ham & served with Garlic Bread

Scallops, Baby Mozzarella & Black Pudding

Wild Mushroom Fricasse with crushed Toasted Pecan Nuts

-0-0-0-

Breast of Chicken wrapped in Smoked Bacon & served on a Parmesan, Leek & Herb Rissotto

Pan Seared Halibut with Caperberry Butter on a bed of Wilted Spinach

Individual Sirloin Steak served with a Black Peppercorn Sauce

3 Bone Rack of Lamb with a Swede Mash & Marsala Sauce

Carrot & Pumpkin Fritters on a bed of Spiced Red Cabbage drizzled with a Balsamic Syrup

-0-0-0-

Homemade Rhubarb Crumble with Ginger Ice Cream

Homemade Lemon, Pistachio & Polenta Cake served warm with Clotted Cream & Toasted Almonds

Cheese & Biscuits

Homemade Chocolate Fondant with Whipped Cream

Homemade Pancakes filled with poached Apples, Sultanas & Cinnamon served with Vanilla Ice Cream & Whipped Cream

-0-0-0-

Coffee/tea and mints

£26.50 per person inc vat @ 20%

On **menus A, B and C** we are happy to offer a reduction of £1.50 per person for lunchtime parties held midweek.

Individual main course choices required 72 hours prior to the event