

Autumn Celebrations at Beachlands Hotel

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Dear Guest

Many thanks for your enquiry regarding the possibility of holding your Celebrations here, with us, at **Beachlands Hotel**.

Please find attached a choice of 3 sample Menus. You are by all means welcome to 'mix & match' the menus. However, if you do, your final menu must be based on no more than 4 starters, 5 main courses and 4 puddings. Any changes made will affect the price of your menu so please contact us for a revised quote.

If you have some very definite ideas about the Menu you would like we would be only too pleased to discuss these with you.

Flexibility is one of our strongest points -

- ✓ we can offer private dining in the Green Room Restaurant (max 22 guests)
- ✓ we have our main Restaurant which can seat up to 100 guests**
- ✓ we have Lounge areas if you are looking for something very informal
- ✓ and of course the enclosed Garden & Gazebo

**The Main Restaurant can be booked for exclusive use even if numbers are less than 100. Please contact us for details & availability.

Before making any further plans, we would ask all future clients to give us a call on **01934 621401**. We can make an appointment for you to pop in and have a chat about your particular requirements before any firm bookings are made.

Once a reservation is made it is held provisionally for 14 days after which time a deposit of £5.00 per person is required. Should you have to cancel your reservation we regret that the deposit is non-refundable. Please note that menu prices shown are subject to change prior to a deposit being received, we would advise all our guests to double check the menu price with Reception before making a reservation.

Please note parties of 20 or more will require pre-orders in advance

Beachlands Hotel & Restaurant

NB For parties of more than 20 we would require orders in advance

2010 Autumn Dinner Menu A

Homemade Harvest Vegetable Soup with Croutons

Locally grown Pear, Walnut & Blue Stilton Salad

Traditional Prawn Cocktail

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Traditional Roast Leg of Lamb with Mint Sauce and Redcurrant Jelly

Pan Fried Salmon with Spinach, Emmental & Crème Fraiche

Slow cooked Pumpkin Casserole with fresh Gnocchi

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Homemade Apple & Blackberry Pie with Custard

Cheese & Biscuits

Homemade Chocolate Profiteroles

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Coffee/Tea & Mints

Price per person £21.50 inc Room Hire & Vat

2010 Autumn Dinner Menu B

Homemade Cream of Broccoli Soup with Croutons

Deepfried Goats Cheese with Autumn Pear & Watercress Salad

Ham Hock Terrine with Dijon Orange Mayonnaise & Toasted Brioche

Smoked Salmon & Prawn Parcels

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Roast Sirloin of Beef with Yorkshire Pudding, Horseradish Sauce
& Traditional Gravy

Loin of Pork braised with Apricots served with a Sherry Cream Sauce

Halibut served on a bed of Courgettes & Carrot served with
a Lime Butter Sauce

Filo Pastry Basket filled with Wild Mushrooms & Spinach drizzled with
Tarragon Cream

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Homemade Raspberry & Elderflower Flummery with
Clotted Cream & Ginger Shortbread

Homemade Bakewell Tart with Ice Cream, Cream or Custard

Cheese & Biscuits

Homemade Crepes filled with Apples & Cream served with
Maple Syrup, Pecan Nuts & Vanilla Ice Cream

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Coffee/Tea & Mints

Price per person £23.95 inc Room Hire & Vat

2010 Autumn Dinner Menu C

Homemade Leek Soup with Gruyere Croutons

Pan Seared Scallops
with Parmesan Crisps, Rocket & Blackberry Vinaigrette

Whole Field Mushroom
filled with Cous Cous, Dolcette Cheese & Caramelised Pineapple

Salad of Spicy Italian Sausage and Honeydew Melon
With a Pear Dressing and Garlic Ciabatta

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6oz Fillet Steak served on a Pate Crouton with Madeira Sauce

Duo of Salmon & Monkfish cooked with Lemon, Olive Oil, Pistachios &
Rosemary served on a Sweet Potato Rosti

3 Bone Rack of Lamb served with creamed Parsnip & Bacon
and an Orange & Redcurrant Jus

Breast of Chicken stuffed with Boursin Cheese wrapped in Parma Ham
served with a Chive Crème Friache

Sweet Onion & Ricotta Cheesecake served with a Roast Pumpkin Salad

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Homemade Sticky Toffee Pudding with Clotted Cream Ice Cream

Homemade Trio of Fruits inc:
Mini Blackberry Pavlova, Baby Apple Crumble, Chocolate Pear Profiterole

Cheese & Biscuits

Homemade Banoffee Pie

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Coffee/Tea & Mints

Price per person £29.00 inc. Room Hire & Vat