

Beachlands Hotel & Restaurant

17 Uphill Road North Weston Super Mare BS23 4NG

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Dear Guest

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

As one of Weston's highest rated Three Star Hotels we are keen to make sure that this is reflected throughout the time you spend with us - from the moment of your first enquiry right through until your last guest leaves on the day itself.

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. We will be happy to quote for any alterations.

If you have some very definite ideas about the Menu in mind 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

**Under certain terms and conditions the Main Restaurant can be booked for exclusive use even if numbers are less than 100. Please ask for details.

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
Full details of our cancellation policy can be found on our website;
www.beachlandshotel.com

*Beachlands Hotel
& Restaurant*

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

Autumn 2009 Lunch Menu A

Homemade Carrot & Orange Soup

Roasted Local Tomatoes, Autumn Pear & Watercress Salad
Drizzled with Walnut Oil

Crispy Mushrooms filled with Spinach & Cream Cheese deep fried &
Served with Sour Cream

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Traditional Roast Loin of Pork with Apple Sauce, Stuffing & Gravy

Pan Fried Salmon with a Mussel, Fennel & Saffron Cream Sauce

Beetroot & Mascarpone Risotto with crumbled Wensleydale Cheese

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Homemade Apple & Blackberry Crumble with Custard

Cheese & Biscuits

Homemade Old Fashioned Rhubarb Fool

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Coffee/Tea & Mints

Price per person £18.00 inc Room Hire & Vat

Autumn 2009 Lunch Menu B

Homemade Cream of Cauliflower Soup with Croutons

Homemade Chicken Liver Pate with Chef's Pear Chutney & Melba Toast

White Stilton, Puy Lentil, Cox's Apple & Pecan Crumble Salad

Steamed Mussels with Wine, Garlic & Parsley with Crusty French Bread

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Leg of Lamb with a Pistachio Crust served on a Potato & Turnip Mash
With a Red Wine Gravy

Breast of Chicken Braised with Chicory & Pancetta
served with Crème Fraiche

Local Seabass Foil Roasted with Rosemary & Lemon

Roasted Squash with roasted Tomatoes with Feta Cheese & Basil

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Whole Somerset Pears poached in Red Wine & served with
Bramble Jelly & Clotted Cream

Homemade Blackberry & Lemon Pudding with Vanilla Ice Cream

Cheese & Biscuits

Homemade Baked Chocolate Cheesecake with Orange Zest Cream

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Coffee/Tea & Mints

Price per person £21.00 inc Room Hire & Vat

Autumn 2009 Lunch Menu C

Curried Roast Parsnip Soup with Vegetable Chips

Pan Seared Scallops with Ham Hock, Roasted Hazelnuts
& a Chive Vinaigrette

Somerset Wild Mushrooms with Parmesan Crisps & Artichoke Shavings

Brie en Papillote with a Spicy Pear & Chilli Dressing

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

Roasted Halibut with Purple Sprouting, Butter Beans & Chorizo

Moroccan Lamb Tagine with Lemon & Pomegranate Cous Cous

Medallions of Pork with a Mustard Hollandaise with
Apple Fritters & Black Peppered Tangerines

Sweet Onion & Ricotta Cheesecake served with a Roast Pumpkin Salad

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Homemade Pancakes with Caramelised Pears & a rich Chocolate sauce

Homemade Banoffee Pie

Cheese & Biscuits

American style Apple Brownie with Vanilla Ice Cream & Clotted Cream

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Coffee/Tea & Mints

Price per person £24.00 inc. Room Hire & Vat