

# *Beachlands Hotel and Restaurant*

NB For numbers over 20 we would require individual choices in advance

## *Winter Luncheon Menu A*

Roasted Tomato Soup with Gnocchi

Prawn, Tuna, Apple & Celery Cocktail

Hot Grapefruit Salad with Sultanas, Sherry, Brown Sugar & Nutmeg

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Breast of Chicken Chasseur

Baked Avocado with Mushrooms & Crème Fraiche topped with  
Gruyere Cheese & Crushed Brazil Nuts

Beef Steak Italienne

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Homemade Cherry Pie with Custard

Cheese & Biscuits

Homemade Chocolate Meringue Cups filled with Red Berries & Cream

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Coffee/Tea with Mints

Price per person £17.50 inc Room Hire & vat

## *Winter Luncheon Menu B*

Homemade Oven Baked Root Vegetable Soup

Pan Fried Monkfish Medallions with Fennel & Thyme

Toasted Brioche with gratinated Somerset Brie, Cranberries &  
Caramelised Apples served with a Herb Salad

Quenelles of Homemade Asparagus Mousse drizzled with a sweet Chilli  
Sauce served with Homemade Cheese Straws

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Oven Baked Chicken with Fresh Sage & Ricotta Cheese Stuffing  
Served with Wilted Spinach & Pomegranate

Crackling Cod laid on Red Onions & Bacon served with A Garden Pea  
Puree

Roast Leg of Lamb with Garlic & Rosemary, baked in foil &  
Served with Dauphinoise Potatoes

Winter Vegetable Strudel with a puree of Scottish 'Neeps'

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Homemade Treacle Tart with Custard

Whisky Cream layered with Raspberries, Crushed Praline &  
Grated Dark Mocha Chocolate

Cheese & Biscuits

Whole Caramelised Satsumas marinated with Brandy & served with  
Clotted Cream Ice Cream & Brandy Snaps

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Coffee/Tea with Mints

Price per person £ 19.50 inc Room Hire & vat

## *Winter Luncheon Menu C*

Homemade Leek, Onion & Potato Soup with Cheese Croutons

Trio of Salmon; Poached, Smoked & Gravalax with a Mandarin Salad

Homemade Farmhouse Pate served in a Filo Pastry Envelope with a Pear  
& Cherry Tomato Salsa

Strips of Veal pan fried with Crushed Horseradish & served with  
Watercress, Rocket & Beetroot

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Seabass glazed with a Pine Nut Crust, Red Wine & Shallots  
With Parsnip Puree & Baby Turnips

Roast Duck with a Duo of Orange & Red Grape Sauces

Fillet of Beef Wellington with a Madeira Sauce

Pork Escalopes wrapped in Parma Ham  
Flamed in Marsala & finished with Yoghurt

Watercress Pancakes filled with Asparagus & Smoked Cheese  
Coated with a Concasse of Tomato & Basil

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Homemade Individual Cabinet Pudding with Custard

Homemade Chocolate Florentine Slice served with Whipped Cream &  
Warm Cherry Compot

Cheese & Biscuits

Homemade Iced Blackcurrant Bombe

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Coffee/Tea with Mints

Price per person £20.95 inc Room Hire & vat