



Spring menus April, May, June 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 leek soup with croutons

Homemade tuna pate served with melba toast & raspberry salad

Minted melon, feta & fennel salad

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Breast of chicken cooked with a saffron cream and mushroom sauce

Herb crusted fillet of Scottish salmon with lemon, olive oil & chives

Goats cheese and cranberry parcels with steamed broccoli florets tossed in ginger

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Homemade apple strudel with custard

Cheddar & stilton cheese with biscuits

Homemade raspberry flummery

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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 potato and watercress soup with croutons

Salad of white crab meat, cherry tomatoes, rocket and pine kernels

Asparagus spears wrapped in ham and served with a cheese sauce

Sweet oranges and kiwi drenched in prosecco and served with raspberry sorbet

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Roast leg of lamb with mint sauce, redcurrant sauce & traditional gravy

Escalope of pork with apple calvados sauce & ribbons of prosciutto ham

Lemon risotto with king prawns, monkfish and clams

Spring baby vegetables casseroled and served with mint dumplings

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Homemade crème brulee

Homemade crepes Suzette

Brie, Danish blue & smoked applewood cheese with biscuits

Homemade Pannacotta with cherry compot & white chocolate shavings

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Coffee/tea with mints

£24.95 per person inc vat @ 20%

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Menu C

Homemade broccoli and stilton soup with croutons

Baked goats cheese with tapenade crust and roasted red peppers

Orange basket filled with lemon sorbet and chilled melon

Homemade salmon and watercress roulade

Fresh asparagus poached and served with hollandaise sauce

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Roast sirloin of beef with Yorkshire pudding, horseradish & chef's gravy

Baked fillet of cod with cherry tomatoes, mozzarella and braised celery

Breast of chicken stuffed with Boursin cheese and served with a cream garlic sauce, jersey royals and wilted spinach

Roasted crispy duck with a duo of apple and orange sauces

Wild mushroom & baby leek risotto with parmesan crisps

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Homemade lemon mousse with red berries and clotted cream

Homemade baked cheesecake with lime zest and raspberry sorbet

Selection of cheese with savoury biscuits & grapes

Homemade mille feuille Montmorency: layers of puff pastry with whipped cream, cherries and almond praline

Homemade individual baked Alaska

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Coffee/tea and mints

£26.50 per person inc vat @ 20%

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