

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 Weston's highest rated Three Star Hotel 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

*Beachlands Hotel
& Restaurant*

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

Spring 2010 Lunch Menu A

Homemade Spring Vegetable Soup with Croutons

Salad of Fresh Asparagus Spears, Prawns & Herb Leaves

Pearls of Melon & Raspberries drenched in 'House Bubbly'

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Traditional Roast Turkey with Bread Sauce, Stuffing & Cranberry Sauce

Poached Fillet of Salmon with a Creamy Mushroom Sauce

Spring Cabbage Parcels filled with Vegetable Cous Cous served with a
Coriander Crème Fraiche

Selection of Seasonal Potatoes & Vegetables

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Homemade Individual Lemon Meringue Pie

Cheese & Biscuits

Homemade Chocolate Profiteroles

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Coffee/Tea & Mints

Price per person £18.00 inc Room Hire & Vat

Spring 2010 Lunch Menu B

Homemade Cream of Mushroom Soup with Tarragon Croutons

Nicoise Salad with Anchovies, Egg, Green Beans & New Potatoes

Warm Tartlets of Baked Goats Cheese & Red Onion served with
Rocket Salad & Red Onion Chutney

Homemade Chicken Liver Pate presented with a Redcurrant Puree &
Melba Toast

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Leg of Lamb braised with Red Wine, Oranges & Rosemary served with
Red Wine Gravy

Supreme of Chicken baked with a
Local Cheddar Cheese Sauce & Herb Crust

Fricassee of Seafood with Prawns, Cod, Mussels, Clams & Salmon
Served with Fresh Tagliatelle

Homemade Pancakes filled with Spring Harvest Vegetables coated
with a Béchamel Sauce with a hint of Nutmeg

Selection of Seasonal Vegetables & Potatoes

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Homemade Fresh Lime Cheesecake served with a Raspberry Sorbet

Homemade Chocolate Torte with Clotted Cream

Cheese & Biscuits

Homemade Cherry Eton Mess

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Coffee/Tea & Mints

Price per person £21.00 inc Room Hire & Vat

Spring 2010 Lunch Menu C

Homemade Courgette & Pesto Soup with Parmesan Croutons

Smoked Salmon Parcels filled with Homemade Tuna Pate & served
With Melba Toast and a Citrus Salad

Whole Somerset Mushrooms filled with a Watercress Stuffing & grilled
with a Creamy Stilton Sauce

Fresh Asparagus & Spring Onions ribboned with Puff Pastry & served
with a Foaming Hollandaise Sauce

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Roast Sirloin Of Beef with Yorkshire Pudding, Horseradish Sauce &
Gravy

Fillets of Monkfish pan fried with Shallots & Scallops in a Lemon Butter

Medallions of Pork seared in Brandy & finished with
a Cream & Green Peppercorn Sauce

3 Bone Rack of Lamb served with a Redcurrant & Rosemary Jus Lie

3 Bean Stew with Baby Spring Vegetables & Mozerella Dumplings

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Homemade Chocolate Box Gateau with Cream

Homemade Banoffee Pie with Fresh Strawberries

Cheese & Biscuits

Homemade Raspberry & Hazelnut Pavlova

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Coffee/Tea & Mints

Price per person £24.00 inc Room Hire & Vat