

Spring 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 Spring Lunch Menu A

Homemade Spring Minestrone Soup with Pesto Croutons

Homemade Smoked Mackerel Pate with Melba Toast and
a Cucumber & Dill Salad

Skewers of Baby Mozzarella, Cherry Tomatoes & Melon with a Honey Yoghurt

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Traditional Roast Leg of Lamb with Mint Sauce & Redcurrant Jelly

Poached Fillet of Salmon with a Champagne & Chive Cream Sauce

Whole Field Mushrooms stuffed with Red Peppers, Spinach & Sweetcorn
served with a Coriander Crème Fraiche

Selection of Seasonal Potatoes & Vegetables

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Homemade Trio of Puddings;
Baby Raspberry Meringues, Chocolate Profiterole, Lemon Mousse

Cheese & Biscuits

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Coffee/Tea & Mints

Price per person £18.00 inc Room Hire & Vat

2010 Spring Lunch Menu B

Homemade Cream of Broccoli Soup with Parmesan Croutons

Salad of Mango, Spring Onion & Haloumi with a Chilli & Mint Dressing

Mille Feuille of Baked Goats Cheese & Red Onion served with
Rocket Salad & Red Onion Chutney

Smoked Salmon & Prawn Parcels with a Lime Crème Fraiche

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Roast Loin of Pork with Pear & Sage Stuffing, Apple Sauce & Gravy

Supreme of Chicken baked with a Sherry & Cream Sauce

Fillet of Plaice cooked with Cherry Tomatoes, Mussels & Olive Oil

Homemade Asparagus Tempura with a Honey, Soya & Ginger Sauce

Selection of Seasonal Vegetables & Potatoes

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Homemade Fresh Strawberry Shortcakes

Homemade Chocolate Profiteroles

Cheese & Biscuits

Homemade Cherry Pie with Clotted Cream

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Coffee/Tea & Mints

Price per person £21.00 inc Room Hire & Vat

2010 Spring Lunch Menu C

Homemade Leek, Gorgonzola & Rosemary Soup with Croutons

Salad of Crab, Salmon & Prawns with Rocket Leaves & Walnut Oil

Somerset Country Mushrooms cooked in Cream, White Wine & fresh Herbs

Homemade Cauliflower & Cumin Fritters with a
Spinach Salad & Cucumber Yoghurt

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

Pan cooked Seabass with White Wine, Shallots & Oranges

Panfried Chicken with Wild Garlic, Wild Mushrooms & Baby New Potatoes

Spring Lamb served with a Redcurrant Jus Lie & Rosemary Dumplings

Spinach & Parmesan Tortilla with a Watercress Sauce

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Homemade Lemon Syllabub with Sweet Red Berries & Clotted Cream

Homemade Pancakes filled with Bananas & Cream served with
Vanilla Ice Cream & Maple Syrup

Cheese & Biscuits

Homemade Raspberry & Hazelnut Pavlova

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Coffee/Tea & Mints

Price per person £24.00 inc Room Hire & Vat