

# *Summer Celebrations at Beachlands Hotel*

*17 Uphill Road North Weston Super Mare BS23 4NG*

*Tel 01934 621401 Fax 01934 621966 Email [info@beachlandshotel.com](mailto:info@beachlandshotel.com)*

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 Summer Dinner Menu A***

Homemade Mediteranean Vegetable Soup with Croutons

Chilled Pearls of Melon with Raspberry Sorbet

Homemade Tuna Pate with Sundried Tomato Bread & Apple Salad

-0-0-0-

Traditional Roast Turkey served with Bread Sauce, Orange & Sage  
Stuffing, Bacon & Sausage Rolls and Gravy

Fillet of Salmon with a Mushroom & Tarragon Sauce

Individual Tarts of Peppers, Pesto, Courgettes & Mozerella

Selection of Seasonal Potatoes & Vegetables

-0-0-0-

Homemade Apple Pie with Vanilla Ice Cream

Cheese & Biscuits

Homemade Meringue Baskets filled with Strawberries & Cream

-0-0-0-

Coffee/Tea & Mints

Price per person £21.50 inc Room Hire & Vat

## ***2010 Summer Dinner Menu B***

Homemade Mushroom Soup with Croutons

Medley of Prawns, Rocket, Parmesan & Pine Kernels

Salad of Beefsteak Tomatoes & Buffalo Mozerella with Garlic Bread

-0-0-0-

Burgundian Leg of Lamb cooked with Oranges and Red Wine

Fillet of Cod with a Herb & Smoked Cheddar Crust cooked in  
White Wine, Lemon & Basil

Aubergines baked with Tarragon & Crème Fraiche  
served with a Pineapple Rice

Selection of Seasonal Vegetables & Potatoes

-0-0-0-

Homemade Chocolate Profiteroles

Sweet Rhubarb with Almond Crumble served with  
Custard, Cream or Ice Cream

Cheese & Biscuits

Brandysnap Baskets filled with a Trio of Ice Cream & Sorbets drizzled  
with a fresh Strawberry Puree

-0-0-0-

Coffee/Tea & Mints

Price per person £23.95 inc Room Hire & Vat

## *2010 Summer Dinner Menu C*

Homemade Chilled Gazpachio Soup with Cucumber Shavings

Pan Seared Scallops served with  
Parmesan Crisps and a Basil & Roast Tomato Salad

Parma Ham wrapped Honeydew Melon

Feta Cheese with Summer Fruits, Pistachios and Honey Vinaigrette

-0-0-0-

Fillet of Beef with a Madeira, Shallot & Summer Herb Sauce

Fillet of Sole pan cooked with Cherry Tomatoes & Tarragon Butter

Breast of Lemon Chicken presented with Sweet Potato Rosti and a  
Sesame Pak Choi

3 Bone Rack of Lamb with a fresh Apricot Jus Lie

Cassolet of Bean Goulash with fresh Gnocchi

-0-0-0-

Homemade Individual Summer Pudding with Clotted Cream

Homemade Chocolate Box Gateau with Raspberry Cream

Cheese & Biscuits

Kebabs of Summer Peaches & local Strawberries in  
Caramelised Cointreau served with Vanilla Ice Cream

-0-0-0-

Coffee/Tea & Mints

Price per person £29.00 inc Room Hire & Vat