

# *Beachlands Hotel & Restaurant*

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

*Tel 01934 621401 Fax 01934 621966 Email info@beachlandshotel.com*

Dear Guest

Many thanks for your enquiry regarding the possibility of holding your Celebrations here, with us, at **Beachlands Hotel**.

As one of 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

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& Restaurant*

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

*Summer 2001 Dinner Menu A*

Homemade Cream of Tomato Soup with Croutons

Melon & Cucumber Salad with Gorgonzola & Watercress

Battered Prawns with Potato & Fresh Pea Salad

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Traditional Roast Leg of Lamb with Mint Sauce & Redcurrant Jelly

Breast of Chicken braised with Apricots

Slow Roasted Artichokes with Fennel, Tomatoes, Olives, Preserved  
Lemon & Parmesan

Selection of Seasonal Potatoes & Vegetables

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Homemade Raspberry Mousse

Cheese & Biscuits

Homemade Chocolate Profiteroles

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Coffee/Tea & Mints

Price per person £19.50 inc Room Hire & Vat

*Summer 2010 Dinner Menu B*

Homemade Minestrone Soup with Croutons

Salad of Lentils, Asparagus & Goats Cheese

Chicken & Peppered Peach Salad

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English Beef braised with Tomatoes, Red Wine & Shallots

Fillet of Scottish Salmon with Prawns, Fennel, Lime & Olive Oil

Aubergines baked with Tarragon & Crème Fraiche  
served on a crouton of Broadbean & Chervil Pate

Selection of Seasonal Vegetables & Potatoes

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Homemade Blackcurrant Flummery with Pistachio Shortbread

Homemade Strawberry Meringue Baskets

Cheese & Biscuits

Brandysnap Baskets filled with a Trio of Ice Cream & Sorbets drizzled  
with Dark Chocolate Sauce & White Chocolate Shavings

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Coffee/Tea & Mints

Price per person £23.00 inc Room Hire & Vat

*Summer 2010 Dinner Menu C*

Homemade Watercress & Potato Soup with Croutons

Dill Pancake with Smoked Salmon & Crème Fraiche

Peppers Piedmontaise

(cooked with Tomatoes, Basil, Garlic, Anchovies, Mozzarella & Olives)

Serrano Ham with Papaya & Basil

Watermelon, Feta & Mint Salad

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Marinated Rack of Lamb with a Walnut Crust & Pesto Sauce

Monkfish & Clams roasted with Olive Oil, Almonds & Rosemary  
Dressed with Aioli & Crab

Breast of Chicken Stuffed with Spinach cooked with Saffron, Hazelnuts,  
Honey & Cream

6oz Fillet of Beef Steaks served with Peppered Strawberries, Caramelised  
Balsamic Vinegar & Red Pepper Galettes

Sweet Potato & Goats Cheese Frittata with a Herby Green Salad

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Homemade Individual Summer Pudding with Clotted Cream

Homemade Lemon Syllabub with Baby Meringues & Fresh Cherries

Cheese & Biscuits

Vanilla Peaches with Vanilla Ice Cream

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Coffee/Tea & Mints

Price per person £27.00 inc Room Hire & Vat