



Buffets at Beachlands '20

These Menus are based on parties with a minimum of 30 people attending, other than the Celebration Buffet which is 50 people.
(maximum numbers 150)

For Lunchtime Buffets, the Restaurant is available from 12 noon until 5.30pm
For Evening Buffets it is available from 6.30 till 11.00pm

With the exception of the Simple Finger Buffet, all other buffet menus include a stated drink per person, served on arrival in one of our lounges or the secluded garden.

You can mix and match menus if required but this may alter the price of the revised menu.

To check availability or to book your party please call us on 01934 621401 or
e-mail us on info@beachlandshotel.com.

Once a reservation is made it will be held on a provisional basis for 7 days after which a deposit of £5.00 per person will be required to secure the date.

Please note these menus are not available during December.
Prices include vat @ 20 per cent

Full details of our cancellation policy can be found on our website;
www.beachlandshotel.com

Simple Finger Buffet

Please note the simple finger buffet menu is only available Monday to Friday Daytime inc
Please ask reception for details

Assorted Sandwiches
Sausage Rolls
Deep fried Scampi with Tartare Sauce
Crisps
Cream filled Baby Meringues & Chocolate Profiteroles

£9.75 per person



Traditional Finger Buffet

Selection of Sandwiches inc;

Ham & Salad, Beef & Horseradish, Turkey with Cranberry
Cheese & Pickle, Egg Mayonnaise, Prawn Cocktail,
Tuna Mayonnaise, Cheese & Salad

Selection of Hors d'Ouvres on Sticks inc;

Cheese & Pineapple
Salami, Brie & Olive
Prawn, Cucumber & Cherry Tomato

Selection of Savoury Pastries inc;

Mushroom Vol Au Vents
Homemade Cheese Straws
Sausage Rolls

Selection of Savouries inc;

Crispy Breaded Mushrooms
Deep fried Scampi with Tartare Sauce
Selection of Chicken Drumsticks
Selection of Pizza

£21.50 per person

to include a glass of Red Wine, White Wine, Orange Juice or Apple Juice per person on arrival.

Fork Buffet

Selection of Homemade Quiches

Roast Sirloin of Beef, Sugar Baked Ham

Pasta Salad Prawn Salad

Mixed Green Salad

Caesar Salad with Croutons and Parmesan Shavings

Waldorf Salad Egg Mayonnaise

Cherry Tomato Salad

Jacket Potatoes French Bread & Butter

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Chocolate Profiteroles with Cream & served with Chocolate Sauce

Raspberry Pavlova

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Coffee or Tea with Mints

£27.95 per person

to include a glass of Red Wine, White Wine, Orange Juice or Apple Juice per person on arrival.



Cocktail Buffet

Smoked Salmon Canapés

Asparagus Rolls

Cherry Tomatoes filled with Cream Cheese & Chives

Charcuterie Cornets

Blue Cheese & Roasted Pecan Nut Canapé

Melon Balls with Smoked Ham

Mozzarella, Tomato & Basil Crackers

Deep Fried Scampi on Sticks with Tartare Sauce

Chicken Satay Kebabs with Plum Sauce

Trio of Baby Puddings:

Chocolate Profiteroles, Fruit Meringue Baskets, Strawberry Shortcake

£25.95 per person

to include a glass of Red Wine, White Wine, Orange Juice or Apple Juice per person on arrival.

Bistro Buffet

Selection of Starters served on Platters to Individual Tables;

Spicy Chicken Wings, Crispy Mushrooms with Garlic Mayonnaise,
Filo Prawns, Tortilla Crisps with Tomato Salsa & Melted Cheese,
Deep-fried Camembert with Cranberry Dip

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Served from the Main Buffet Table;

Chef's Chilli Con Carne
Homemade Vegetable Lasagne
Breast of Chicken Fricassee in a Creamy Mushroom Sauce
Poached Rice Garlic Bread
Green Salad Tomato & Mozzarella Salad
Sauté Potatoes

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Served to each Individual;

Trio of Desserts
(Chocolate Brownie, Hazelnut & Raspberry Meringue and
Shots of Lemon Mousse)

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Coffee/Tea and Mints

£29.95 per person
including a Glass of Bucks Fizz on Arrival



Chef's Celebration Buffet

Smoked Salmon Canapés served to your guests in the lounge prior to eating

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Selection of Homemade Quiches

Whole Dressed Salmon

Roast Sirloin of Beef, Roast Turkey & Sugar Baked Ham

Pasta Salad

Prawn Salad

Mixed Green Salad

Caesar Salad with Chargrilled Chicken

Mimosa Salad served in a Whole Pineapple Case

Waldorf Salad

Eggs Harlequin

Cherry Tomato Salad

Sauté Potatoes

French Bread & Butter

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Select 4 from the list of Homemade Puddings and Desserts for your Buffet

Raspberry & Hazelnut Pavlova

Chocolate Profiteroles

Fresh Strawberries & Cream (subject to availability)

Apple Pie with Custard, Ice Cream or Cream

Rhubarb Crumble with Custard, Ice Cream or Cream

Sherry Trifle

Cherry Cheesecake with Cream

Chilled Lemon Tart with Clotted Cream

Raspberry Syllabub

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Coffee or Tea with Mints

£32.95 per person

including a Glass of Bucks Fizz on arrival

Minimum of 50 people