



# Spring menus

March, April and May 2020

These Menus are all based on a Lunchtime service of 12.30 for 1.00 & a Dinner service of 7.00 for 7.30. They are not priced with a view to exclusive use of the Main Restaurant, however should you require times outside of those shown or exclusive use of our Restaurant please do not hesitate to contact us to confirm if any room hire charges apply on 01934 621401 or email [info@beachlandshotel.com](mailto:info@beachlandshotel.com)

## Menu A

Homemade Spring Minestrone Soup with Pesto Croutons

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

Salad of Roasted Beetroot, Walnut and Mozzarella

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Slow Roast Leg of Lamb with Mint Sauce & Redcurrant Jelly

Poached Fillet of Salmon with Tarragon and Chive Butter with a Spring Onion Mash

Homemade Vegetable Wellington with Red Peppers, Feta and Balsamic Onions

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Homemade Trio of Puddings;

Baby Raspberry Meringue, Chocolate Profiterole, Lemon Mousse

Cheese & Biscuits

Coffee/Tea & Mints

£26.95 per person inc vat @ 20%

**On menus A, B and C we are happy to offer a reduction of £1.50 per person for lunchtime parties held midweek. One Menu only can be chosen although we are happy to discuss any alterations you have in mind.**

Individual choices required 5 days prior to the event

## Menu B

Homemade Cream of Broccoli Soup with Parmesan Croutons

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

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

Smoked Salmon & Prawn Terrine 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 Seabass with Ginger, Lime and Coriander

Homemade Asparagus Tempura with a Honey, Soya & Ginger Sauce

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Homemade Cherry Cheesecake with whipped Cream

Homemade Chocolate Profiteroles

Cheese & Biscuits

Homemade Rhubarb Crumble with Clotted Cream

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Coffee/Tea & Mints

£29.95 inc Room Hire & Vat

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## Menu C

Homemade Leek, Gorgonzola & Rosemary Soup with Croutons

Salad of Crab, Poached 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

Pan-fried 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

£32.95 per person inc vat @ 20%

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