



# Summer menus

June, July and August 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 Basil and Tomato Soup with Croutons

Salad of Watermelon, Mint and Feta

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Breast of Chicken served with a Mushroom Tarragon Cream Sauce

Fillet of Salmon with an Asparagus Sauce

Sweet Potato & Goats Cheese Frittata with Herby Green Salad

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Homemade Chilled Lemon Tart with Lemon Sorbet

Homemade Meringue Basket filled with Summer Berries & whipped Cream

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Coffee/tea with mints

£28.95 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 must be chosen by the party organiser although we are of course happy to discuss any alterations you have in mind.**

Individual choices required 5 days prior to the event

## *Menu B*

Homemade Carrot & Orange Soup with Croutons

Salad of Avocado, Brie and Pomegranate with a Balsamic Dressing

Mushrooms sautéed with Cream, Fresh Herbs and White Wine

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Roast Loin of Pork with Sage Stuffing, Apple Sauce and traditional Gravy

Leg of Lamb cooked with fresh Rosemary, Garlic & Red Wine

Fillet of Plaice with White Crab, Cherry Tomatoes & Basil Pesto

Homemade Vegetable Wellington with a Red Onion & Red Wine Sauce

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Homemade Cream filled Chocolate Profiteroles

Homemade Vanilla Cheesecake with Cherry Compot

Oranges soaked in Cointreau and Caramel served with an Orange Sorbet

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Coffee/tea with mints

£31.95 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.**

Individual choices required 5 days prior to the event

## Menu C

Homemade Asparagus Soup with Crispy Bacon Lardons

Crispy Calamari with a Peach & Mixed Leaf Salad and Garlic Mayonnaise

Whole Field Mushroom baked with Chilli Cream Cheese & served with a Basil, Lime & Avocado Salsa

Honeydew Melon wrapped in Parma Ham with French Dressing

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Roast Sirloin of Beef with Yorkshire Pudding, Horseradish Sauce & Pan Gravy

Herb Risotto with whole Prawns, Pan seared Scallops & Mussels

Rump of Lamb with Red Wine Jus and Mint Jelly

Confit of Duck served on Spring Onion Mashed Potato with an Orange Jus

Red Pepper Galette with Broad Bean, Pea Shoots & Button Onion Medley served with a Mint Creme Fraiche

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Homemade Individual Summer Pudding with Clotted Cream

Homemade Rich Chocolate Brownie with Honeycomb Ice Cream & Whipped Cream

Selection of Cheese with Oatcakes & Grapes

Homemade Crème Brulee with Florentine Biscuit

Fresh Local Strawberries with Clotted Cream Ice Cream

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Coffee/tea and mints

£37.75 per person inc vat @ 20%

**On menus A, B and C we are happy to offer a reduction of £2.00 per person for lunchtime parties midweek.**

Individual choices required 5 days prior to the event