



Autumn menus

September and October 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

Menu A

Homemade Butternut Squash Soup with Croutons

Chilled Melon Pearls with a sweet Blackcurrant Sorbet

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Breast of Chicken served with a Smoked Bacon and Leek Cream Sauce

Fillet of Salmon with a White Wine and Prawn Sauce

Homemade Autumn Vegetable Tagine with Poached Nutty Rice

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Homemade Apple Crumble with Vanilla Ice Cream or Cream

Homemade Brambleberry Pavlova and 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 Mushroom and Tarragon Soup with Parmesan Croutons

Traditional Prawn Cocktail with Marie Rose Sauce and fresh Lemon

Homemade Ham Hock Terrine with Pickled Cucumber and Melba Toast

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Slow Roast Leg of Lamb cooked with fresh Rosemary, Garlic, Red Wine and Root Vegetables

Fillet of Seabass with Tender Stem Broccoli, Sweet Chilli Dressing and Shallots

Homemade Goats Cheese and Leek Tart with Sundried Tomato Compot

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Homemade Chocolate Praline Tart with Orange Sorbet

Homemade Bread and Butter Pudding with Custard, Cream or Ice Cream

Brie, Cheddar and Stilton Cheese and Biscuits

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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 Stilton and Broccoli Soup with Croutons

White Crab, Prawn and Avocado Cocktail with Balsamic Dressing

Cherry Tomatoes, Golden Halloumi and Chorizo Salad with a Sweet Chilli Dressing

Homemade Chicken Liver Pate with Chefs Fruit Chutney and Melba Toast

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

Fillet of Plaice with whole Prawns, Pan seared Scallops & Mussels

Confit of Duck served on Parsnip Mash with a Redcurrant Sauce

Homemade Vegetable Wellington with a Red Onion Gravy

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Homemade Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

Homemade Lemon Syllabub with Dark Chocolate Florentine Biscuit

Selection of Cheese with Oatcakes & Grapes

Homemade Vanilla Cheesecake with Berry Compot and Blackcurrant Sorbet

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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