

2023 Party & Celebration Menu

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

- Homemade Tomato and Basil Soup with Parmesan Croutons
- Traditional Prawn Cocktail with Rose Marie Sauce & fresh Lemon
- Salad of Chilled Melon Pearls & Blueberries with Lemon Sorbet Quenelle
- Crispy Calamari served with Garlic Mayonnaise & fresh Rocket Leaves
- Homemade Chicken Liver Pate with Melba Toast, Chefs Chutney and Salad Leaves
- Asparagus Spears wrapped in Smoked Ham and topped with a Cheddar Cheese Sauce

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Breast of Chicken with a Leek & Bacon Cream Sauce with fresh Peashoots
Oven cooked Salmon with a White Wine Sauce & topped with Wild Mushrooms
Slow cooked Leg of Lamb with fresh Rosemary, Garlic & Red Wine
Chestnut, Squash & Sweet Potato Loaf served with Crispy Kale & a Red Onion Jus
Traditional Rich Beef Bourguignon served with Parsnip Mash
Courgette, Pea & Button Mushroom Risotto with Parmesan & fresh Garden Herbs
Fillet of Seabass served on a Lemon Caper Cous Cous with wilted Spinach & Lemon Butter
All main course dishes come with a selection of Seasonal Vegetable and Potatoes

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Homemade Traditional Apple Crumble with Custard, Cream or Ice Cream
Homemade Crème Brulee with Florentine Biscuits
Homemade Pistachio Pavlova with fresh Strawberries & Cream
Homemade Profiteroles filled with Cream and topped with Chocolate Sauce
Homemade Salted Caramel Brownie served with Raspberry Sorbet
Selection of Cheese with Cheese Biscuits & Grapes

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Coffee/tea and mints

£38.45 per person inc vat

For lunchtime parties midweek (Monday to Friday Inc) We are happy to offer a 3-course menu at £33.95 or a 2-course menu (Main Course & Pudding) at £28.95 per person both prices would include Coffee/Tea and Mints.

Individual choices required 4 days prior to the event.

Minimum Charge of 16 guests applies to this Menu

We are very happy to offer substitutes on the menu shown for those guests requiring Vegan, Dairy or Gluten free alternatives but please inform us prior to arrival.