

Beachlands Club and Society Menu 2025



Homemade Mushroom & Tarragon Soup with Croutons (v)

Traditional Prawn Cocktail with Rose Marie Sauce & fresh Lemon

Avocado, Mango & Halloumi Salad with a Sesame Oil Dressing(v)

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Breast of Chicken with a Courgette, Tomato & Chorizo Sauce

Oven Roasted Fillet of Salmon served on a Traditional Seafood Bouillabaisse with Crusty Bread

Slow Roasted Leg of Lamb cooked with a Red Wine, Rosemary and Root Vegetables

Baked Gnocchi with a Red Pepper, Cannellini Bean & Leak Broth, topped with Parsnip Crisps (v)

Vegetable Thai Green Curry with Pineapple Rice and Fresh Coriander (v)

All main course dishes come with a selection of Seasonal Vegetable and Potatoes

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Traditional Syrup Sponge Pudding served with Custard

Homemade Pavlova with Whipped Cream, Fresh Raspberries & a Nutty Praline Crumb

Homemade Cream filled Chocolate Profiteroles

Cheddar & Brie Cheese served with Biscuits & Chef's Fruit Chutney

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Coffee or Tea

-£26.75 per person for 2 courses (Main Course, Pudding and Coffee/Tea)

-£29.95 per person for 3 courses with Coffee/Tea

-NB: The whole party must either be on 2 or 3 courses, we are unable to combine both options for the same function.

-Individual choices required 4 days prior to the event.

-Minimum numbers would be 12 guests

Please Note: This menu is unavailable Fridays, Saturdays & Sundays.

We are very happy to offer substitutes on all the menus shown for those guests requiring Dairy or Gluten free alternatives but please inform us prior to arrival. Thank you