



Summer menus July and August 2012

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 Tomato & Basil Soup with Croutons

Chilled Melon with Raspberry Sorbet & fresh Mint

Homemade Chicken Liver Pate with a Peach Compot & Melba Toast

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Roast Loin of Pork served with an Apricot Cream Sauce & topped with Caramelised Apples & toasted Almonds

Fillet of Plaice stuffed with Prawns & Mushrooms served with Lemon Butter

Fresh Pea Risotto with Parmesan & Pesto

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Homemade Vanilla Cheesecake with fresh Strawberries & whipped Cream

Selection of Cheese & Biscuits

Homemade Chocolate Profiteroles

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Coffee/tea with mints

£21.50 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 main course choices required 72 hours prior to the event

Menu B

Homemade Courgette & Pesto Soup with Croutons & Red Peppers

Salad of crispy Halloumi, Sunblush Tomatoes & Olives drizzled with Balsamic Dressing

Prawn & Crab Cocktail with Cucumber Ribbons & fresh Lemon

Breaded Mushrooms filled with Cream Cheese & served with a Basil, Lime & Avocado Salsa

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Breast of Chicken in a creamy Asparagus Sauce served on a bed of Summer Garden Greens

Seared Fillet of Salmon with a Ginger, Lemon Grass & Lime Butter served with Watercress Cous Cous

Mustard roasted Gammon, thinly sliced & served with whole Peppered Peaches & a fresh Parsley Sauce

Tower of Mediterranean Vegetables with Olive Oil, Basil & crushed Garlic Noodles

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Homemade Summer Puddings with clotted cream

Trio of Lemons; chilled Lemon Tart, Lemon Sorbet & homemade Lemon Mousse

Cheese & Biscuits

Homemade Crème Brulee

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Coffee/tea with mints

£24.95 per person inc vat @ 20%

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Menu C

Homemade Watercress Soup with Brie Croutons

Smoked Chicken with Mango, roasted Red Pepper Salad & a sweet Chilli Dressing

Crispy Calamari with Garlic Mayonnaise, Rocket leaves & Parmesan

Medley of Buffalo Mozzarella, Chargrilled Aubergines & roasted Cherry Tomatoes served with Bruschetta

Flash fried Scallops served with crispy Parma Ham & Red Onion Marmalade Tartlets

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Traditional Roast Sirloin of Beef with Yorkshire Pudding & Horseradish

Confit of Duck served on a Spring Onion Mash with caramelised Raspberries

Lobster Tails, Monkfish & King Prawns in a creamy hint of Curry & Lime Sauce served with a Timbale of Wild Rice

Homemade Mushroom Wellington with a Green Summer Puree

Mint crusted Rump of Lamb with Redcurrant Jus

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Homemade Hazelnut Shortbread layered with whipped Cream & Strawberries

Homemade Espresso & Walnut Pavlova served with Chocolate Ice Cream, Cream & Bananas

Selection of Cheese and Biscuits

Whole Amaretto Peaches served with a crushed Biscotti Cream Mousse

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Coffee/tea and mints

£26.50 per person inc vat @ 20%

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