



The Beeches Christmas Day 2016
Tel 01257 426432/ mail@beecheshotel.co.uk
5 Course Lunch in our Wheatsheaf Suite or Brasserie
12.15pm – 3.15pm
£59 per Adult £30 per Child under 12

Glass of Prosecco on Arrival

Starters

Asparagus Soup

Homemade Asparagus Soup served with a cheese and garlic crouton

Mixed Meat Terrine

Pork, duck, lamb and chicken pressed to make a tasty terrine, presented on a bed of rocket leaves drizzled with a pesto and balsamic dressing accompanied by winter fruit chutney

Smoked Salmon Cornet

Cornet of smoked salmon filled with a cream cheese, prawn and chive mousse accompanied by salad leaves garnished with a sweet beetroot relish

Main Courses

Butter Roasted Turkey

With all the Festive trimmings

Medallions of Fillet Steak

Fillet steak flashed fried on the char grill, presented on a bed of horseradish mash complimented by a rich red wine and wild mushroom sauce finished with roasted shallots

Seafood Melody

Salmon, halibut and seabass lightly grilled, served with lightly tossed scallops and king prawns presented with a champagne and chive sauce

Vegetarian option on request

Desserts

Christmas Pudding served with warm brandy sauce
Fresh strawberries layered with Chantilly cream and sable biscuits

Selection of Continental Cheeses

Freshly ground coffee and mints

£10.00 deposit per person is required within 2 weeks of provisional booking
Final balance and food choices by Monday 5th December