



BRASSERIE FESTIVE MENU

Tel 01257 426432 / mail@beecheshotel.co.uk

Available 28th November - 23rd December

Mon to Fri 12 - 10pm, Saturday 12-6pm, Sunday 12-9pm

2 Course £ 14.50

3 Course £17.00

Starters

Homemade Soup of the Day with crusty French bread

Beeches special recipe Mushroom Pepperpot

Melon and sorbet

Fantaïl of melon with refreshing sorbet and fresh seasonal fruits

Smooth Pate

Served with a salad garnish and warm toast

Main Courses

Butter Roasted Turkey with all the trimmings served with roast potatoes and seasonal vegetables

Homemade chicken, mushroom and leek pie served with homemade chips and petit pois

Vegetarian Option on request

Crunchy Haddock

Oven baked haddock coated in a lemon herb crust accompanied by a red pepper and provencale sauce served with new potatoes

Desserts

Christmas pudding served with warm brandy sauce

Lemon and Lime Tart served with ice cream

Profiteroles filled with fresh cream drizzled with warm chocolate sauce



£10.00 deposit per person is required with 2 weeks to confirm booking