

WHEATSHEAF PARTY NIGHTS 2016

Friday 9th December – FULLY BOOKED

Saturday 10th December – FULLY BOOKED

Friday 16th December – Andy Mack- Acoustic 80's £27.50

Saturday 17th December – FULLY BOOKED

Arrive 7.30pm Dine 8.00pm

Bucks Fizz on Arrival Starters

Homemade Vegetable Soup served with crisp pesto croutons and cream cheese & chives
Button mushrooms sauted in a garlic and cream sauce
Fantail of seasonal Melon served with a refreshing sorbet

Main Courses

Butter Roasted Turkey with trimmings
Braised Ribeye of Beef served with creamed potatoes and a wild mushroom and red wine sauce (£6.00 supplement)
Vegetarian option on request

Desserts

Christmas Pudding with Brandy Sauce
Strawberry & Champagne Gateau with fresh cream
£10.00 deposit per person within 2 weeks of booking
Final balance and food choices two weeks before booking date.

Wheatsheaf Suite Party Nights Booking Form

Party Organiser..... Day Time Contact No
Evening Contact No
Address.....
No in Party..... Time of Booking.....
Date of Booking.....

Name	Quantity
Soup	
Mushroom	
Melon	
Turkey	
Steak (£6.00 Extra)	
Vegetarian Option	
Christmas Pudding	
Gateau	

Christmas Day Booking Form

Party Organiser.....
Day Time Contact No
Evening Contact No
Address.....
Email
Time of Booking.....
Number in Party Adults..... Children

Christmas Day	Quantity
Soup	
Terrine	
Smoked Salmon	
Butter Roasted Turkey	
Fillet Steak	
Seafood	
Vegetarian	
Cheese & Biscuits	
Strawberry Sable	
Christmas Pudding	

Boxing Day

We will be open from 10am
serving breakfast then ongoing to
Brasserie menu from 12 noon through until 6pm
Bookings are advisable.

Food Allergies & Intolerances
Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.
MC71813NR for the facts drinkaware.co.uk



**THE
BEECHES
HOTEL
2016**

Tel 01257 426432 | mail@beecheshotel.co.uk

BRASSERIE FESTIVE MENU

Available 28th November – 23rd December
Mon to Fri 12 – 10pm, Saturday 12-6pm, Sunday 12-9pm
2 Course £14.50 3 Course £17.00
£10.00 per person deposit required

Starters

Homemade Soup of the Day with crusty French bread
Beeches special recipe Mushroom Pepperpot
Fantail 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 with Warm Brandy Sauce
Lemon and Lime Tart served with ice cream
Profiteroles filled with fresh cream drizzled with warm chocolate sauce

The Beeches Santa's Funday !!

Sunday 18th December

12noon – 3pm

£12.75 Per Child £7.75 Per Adult

Fun Filled afternoon of Festivities for your little ones

Party Food for the children

*Kevin the Clown, Children's Disco & Party Games
Visit from Santa with a gift for the children*

Home made Chilli Con Carne with Rice
will be served for the Adults

Payment required in full within 14 days of provisional booking.
Children must be supervised by parent/guardian at all times.

THE BEECHES CHRISTMAS DAY 2016

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 with mints

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

NEW YEARS EVE IN THE BRASSERIE

**We shall be open serving
our normal menu and specials**

From 12 noon to 8.30pm

Bookings are advisable

FAMILY NEW YEARS EVE WHEATSHEAF SUITE

Arrive from 7.30pm – 1am
£28.95 Adults
£13.50 Children up to 12 years

Disco, Hot Buffet

Payment due in full within 7 days

Adults

Signature Dish Chicken Beeches
Home made Chilli Con Carne
Fresh Lasagne
Selection of Mini desserts and Cheese table

Children

Chicken Nuggets and Chips
Ice Cream

£20 per person deposit required within 2 weeks of provisional booking
Payment due in full by 19th December