THE BEACHES HOTEL

Christmas Party Menu

Starters

ROASTED PARSNIP & BRAMLEY APPLE SOUP

Warm crusty roll (V)

DUCK PARFAIT & MORELLO CHERRY COMPOTE

Toasted pine nuts | Brioche

GOATS CHEESE & BEETROOT TARTE TATIN

Mulled wine glaze | Candied beetroot

CRAYFISH TAIL COCKTAIL

Spiced marie rose sauce | Granary bread
(GF on request)

Main Courses

BRAISED BEEF FEATHERBLADE WITH CREAMED POTATOES

Roasted Chantenay carrots | Pickled shallots | Mulled red wine cabbage | Black garlic sauce (GF)

TRADITIONAL ROAST TURKEY

Housemade stuffing | Pigs in blankets
Seasonal vegetables | Traditional gravy

ROASTED PORK LOIN WRAPPED IN SMOKED BACON

Fondant potato | Sweet honey | Cider sauce (GF)

ROASTED ROOT VEGETABLE & CAERPHILLY CHEESE WELLINGTON

Butternut squash puree | Roasted potatoes | Red wine jus

ROASTED SALMON FILLET, LEMON & BASIL CRUMB

Seafood & white wine velouté | salted new potatoes (V)

Desserts

CHRISTMAS PUDDING

Brandy Sauce | Redcurrants

SALTED CARAMEL PROFITEROLES

Winter berries and a dark chocolate sauce

CHOCOLATE TORTE

Hazelnut praline winter berries
Pistachio ice cream (Vegan on request)

TRIO OF ICE CREAM

Marbled chocolate shards
mulled wine fruit compote (GF)

Name

Telephone

Email

Party Size

PARTY NIGHTS PREORDER

Notes (food allergies etc):

WINE PRE-ORDER

By bottle - £21

	QTY
Sauvignon Blanc	
Pinot Grigio	
White Zinfandel	
Merlot	
Shiraz	

	Name	Name	Name	Name	Name	Name	Name	Name	Name	Name
Starter										
Roasted parsnip&bramley apple soup										
Duck parfait & morello cherry compote										
Goats cheese & beetroot tarte tatin										
Crayfish tail cocktail										
Main										
Braised beef featherblade										
Traditional Roast Turkey										
Roasted pork loin|smoked bacon										
Roasted salmon fillet										
Roasted root vegetable wellington										
Dessert										
Christmas pudding										
Salted caramel profiteroles										
Chocolate torte										
Trio of ice cream										