

Adults

COURSES 3 COURSES

£16.99 £19.99

Children

2 COURSES

COLIBSES

£10.99 £13.99



STARTERS

Prawn Cocktail †

Tossed through a bloody Mary sauce.

Fresh Homemade Roasted Parsnip Soup

Topped with parsnip crisps, served with a crusty baguette.

Chicken & Liver Parfait

Served with a caramelised red onion chutney &Toastedbloomer

Ricotta, Roasted red pepper & V Courgette roll.

Served with a tomato salsa.

MAINS

Roast Turkey

Served with all the trimmings.

Slow Braised Lamb

In a Madeira redcurrant & rosemary sauce, served with all the trimmings.

Grilled Seabass †

Served on a bed of pan fried new potatoes, chorizo & baby spinach.

9oz Rump Steak Diane

Cooked to your liking, served in rich & cream Diane sauce, accompanied with seasonal vegetables.

Festive Nut Roast

Butternut squash, sweet potato & cashew nuts, Served with all the festive trimmings & vegetarian gravy

DESSERTS

Christmas Pudding (V

With Brandy sauce

3

Gingerbread Cheesecake

Served with Chantilly cream & toffee sauce

Chocolate Brownie

Served with mint choc chip ice cream

Fruit Salad, Lemon-cello Sorbet (Contains Alcohol)

TO FINISH

Cheese & Biscuits **1**

A Merry Christmas and a Hapy New Year

From all of us at The Beacon Hotel

Festive Fayre Menu Booking Form

Please fill in the form along with the corresponding menu options and give it to a team member with the required deposit.

PUB NAME																	
DATE OF PARTY TIME OF PARTY																	
TOTAL IN PARTY				Α	DULT	s			CHILI	DRE	EN (l	JND	ER	12)			* * *
ORGANISER																	**
NAME OF PARTY																	Please be aware that all our disher
ADDRESS																	are prepared in a kitchen where no and gluten are present as well as
POSTCODE					TEL/	мов											other allergens. We cannot guaran that any food item is completely fr
EMAIL ADDRESS																	from allergens, due to the risk of cross contamination. Full allergen
																	nutritional information is available
		STAR		S		M	1AIN	IS			DE	SSEF	RTS			INISH	please ask a member of the team.
Please fill in the table below for our Adults' Festive Fayre Menu.	Prawn Cocktail †	Fresh Homemade Roasted Parsnip Soup 🚷	Chicken & Liver Parfait	Ricotta & Roasted red Pepper	Roast Turkey	Slow Braised Lamb	Grilled Seabass +	9oz Rump Steak	Festive Nut Roas	Christmas Pudding 😵	Gingerbread Cheesecake	Chocolate Brownie 💿	Yule Log 💿	Fruit Salad, Lemon-cello © Sorbet (Contains Alcohol)	Cheese & Biscuits © 64.99		Terms & Conditions: Our menu descriptors do rall ingredients. Please ask a member of the tear require full allergen information on the ingredient the food we serve. Whilst we take care to press integrity of our vegetarian products, we must a these are handled in a multi-kitchen environm. We'd love to organise your Christmas celebrati 1. Pop in or give us a call if you'd like to make a p reservation. 2. Please confirm your menu choices member of our team; they will advise you of depos pre-order requirements. 3. Please remember to br receipt with you on the day. 4. Deposits are non-resonant to the confirmation of the day of the confirmation of the day of the confirmation on the day. 4. Deposits are non-resonant of the confirmation on the day of the confirmation on the day of the confirmation on the ingredients in the food we servavailable upon request – please speak to a memb team. Sometimes there's not enough room on our list all dish ingredients so please do have a chat we you have any questions.
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