

BEECHES BAR & GRILL

FESTIVE MENU 2018

STARTERS

Butternut Squash & Potato Veloute, Roasted Pumpkin Seeds (v)
Wild Game Terrine, Pineapple Chutney, Toasted Brioche
Chicory Tart, Walnut & Pear Salad, Deep Fried Blue Cheese (v)
Goats Cheese Croquettes, Crispy Mixed Leaf Salad, Strawberry Chutney (v)
Salmon Fishcake, Pink Grapefruit & Watercress Salad, Sweet Chilli Coulis

MAINS

Roast Warwickshire Turkey Served Two Ways
Chargrilled Beef Fillet Medallions, Green Peppercorn Sauce (£4 Surcharge)
Slow Roasted Cider Pork Belly, Roast Apple Jus
Pan Fried Fillet of Cod, Sautéed Calamari, Herb & Garlic Butter
Squash, Kale & Blue Cheese En Croute (v)

*All Mains Served with Winter Greens, Honey Roast Root Vegetables,
Heritage Baby Carrots & Goose Fat Roast Potatoes*

*Optional added extras, Pigs in Blankets, Glazed Brussel Sprouts with Chestnuts, Apricot & Herb Stuffing
All extra sides £2.95*

PUDDINGS

Chilled Chocolate Fondant, Chocolate Tuile, Salted Caramel Ice Cream
Espresso Crème Brulee, Cocoa Wafer Sticks
Classic Christmas Pudding, Vanilla & Brandy Custard
Apple & Cinnamon Strudel, Madagascar Vanilla Ice Cream

The Christmas menu is available November 30th – 24th December and requires pre-booking.

**Celebrate Early! Pre-book to dine between the 30th Nov & the 9th Dec to receive
a complimentary bottle of Prosecco for tables of 6 or more...**

2 Courses 21.95 or 3 Courses 26.95

**Dinner Deluxe - 3 Course 34.95 including
a glass of Prosecco on arrival, mince pies, santa hats & premium crackers**

All dishes available as a children's portion. Menu subject to change.
10% optional service charge added to tables of 6 or more.