

THE BEECHES HAMPTON

SET MENU OPTIONS

The following menu options are examples of some of the things we do, but if you would like something that is not included in the list do not hesitate to ask for a quotation. It does not include gratuity. Prices can change depending on the day of your event, if you are looking at a weekday evening, a Saturday Lunch or a Sunday night ask to speak with the Function Manager.

Depending on the size of your event you are advised to choose no more than 4 items from each section I.E. 4 Starters, 4 Mains and 4 Desserts.

Please do not let your guests choose from this menu, after you have made your choice your menu will be typed and this you may send to your guests if applicable. The menu can be personalised to include a blessing or company logo.

STARTERS

Homemade Seasonal Soup of the Day, Rustic Bread (v)(AGF)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Crostini (AGF)

Cured Salmon, Beetroot Carpaccio, Crème Fraiche (GF)

Red Lentil Croquettes, Spiced Tomato Coulis (v)

King Prawns in Garlic & Chilli (GF) (£2 Surcharge)

Salt & Pepper Crispy Squid, Plum Sauce, Dressed Leaves

Slow Cooked Ham Hock, Grilled Egg Yolk, Pea Velouté (GF)

MAINS

Ballotine of Belly Pork, Champ Potatoes, Roast Heritage Carrots (GF)

Slow Cooked Lamb Shank, Bubble & Squeak, Minted Parsnip Puree, Red Currant Jus (GF) (£2 Surcharge)

Fillet of Beef Wellington, Wild Mushroom & Spinach, Parmentier Potatoes (£5 Surcharge)

Pan-fried Sirloin Steak, Grilled Tomato, Pan Fried Mushroom, Peppercorn Sauce, Hand Cut Chips (GF)

Wild Mushroom Linguini, Fresh Parmesan & Pesto (v)

Deep Fried Cod & Chips, Pea Velouté, Tartar Sauce

Seared Salmon & Bass, Crushed New Potatoes, Creamed Leeks, Tenderstem Broccoli (GF)

Brazilian Chicken, Coconut & Lime Rice, Flatbread (AGF)

Homemade Beef Burger with Bacon & Emmental Cheese, Hand Cut Chips (AGF)

Roast Vegetable Quinoa, Spiced Tomato Sauce, Tempura Broccoli (v)(GF)

DESSERTS

Vanilla Crème Brulee, Basil Shortbread

Chocolate Mousse, Jack Daniels Syrup, Honeycomb

Black Forest Cheesecake

Lemon Panna Cotta, Lime Crumb

Cheese Selection, Water Biscuits, Red Onion Chutney (£3 Surcharge)

Set Menu Prices - 2 Courses- Starter/ Main OR Main/ Dessert - £ 22.00 per Head

3 Courses- Starter/ Main and Dessert - £27.50 per Head

4 Courses- Includes Tea & Coffee - £28.00 per Head

All items may contain nuts or other allergens. Please make staff aware of food allergies or dietary requirements.

All tips go to your server. A suggested 10% service charge will be added to tables of 6 people or more.

(V) Suitable for vegetarians not suitable for vegans (GF) Gluten Free (AGF) Available Gluten F