Christmas Menu

Beach Green
BAR · ROOMS · GARDEN · RESTAURANT

2 courses 37.50, 3 Courses 45.00

Appetizer

Smoked Salmon Blinis
Bite-sized salmon, cream cheese on mini savoury pancakes

Creamy spiced parsnip soup
Served with homemade crusty bread

Tricolore salad
Mozzarella, beef tomato and Basil with basil olive oil

Main Course

Roast Turkey
Juicy sliced roast turkey stuffed with lemon garlic butter, wrapped in streaky bacon

Honey Mustard Beef
Roasted beef topside with a honey mustard glaze

Vegan Mushroom Wellington
Pastry stuffed with mushroom, pepper, courgette & aubergine

All roasts are served with:

Marmalade-glazed carrots, garlic and thyme parsnips, potatoes roasted in duck fat (Vegan roasts in sunflower oil), Tenderstem broccoli sautéed in garlic butter, carrot and swede purée, pigs in blankets (excluding vegan roast)

Bangers 'n' Mash
Spiced Pork Sausages, Truffle Mash, and a Yorkshire Pudding, served with peas and homemade gravy
Vegan option available

Seabass Fillets
Seabass served with broccoli and new potatoes
(may contain bones)

Dessert

Bûche de Noël (our festive Yule log)
Served with custard

Kahlúa crème brûlée
Served with vanilla ice cream

Vegan chocolate torte
Served with ice cream or custard