

Festive Menu

2 courses - £20.00 per person | 3 courses - £25.00 per person

STARTER

Celeriac & Apple Soup, Toasted Walnuts

Grilled Goat Cheese, Roasted Red Peppers & Sun-dried Tomato Salad

Chicken Liver Parfait, Toasted Brioche, Onion Chutney

Prawn Cocktail, Beetroot & Avocado Salad

MAIN COURSE

Beetroot & Butternut Squash Wellington, Roasted New Potatoes, Tenderstem Broccoli, Vegan Gravy

Turkey parcels wrapped in Streaky Bacon & stuffed with pork stuffing, Roasted Potatoes, Pigs in Blankets, Roasted Parsnips, Gravy

Braised Beef Brisket, Horseradish Mash, Kale & Gravy

Pan-fried Sea Bass, Crushed Potatoes, Green Beans & Caper Butter

DESSERT

Christmas Pudding with Brandy Sauce or Custard

Mince Pie with Vanilla Ice Cream

Chocolate Tart, Honeycombe Ice Cream

*Cheese Board - Brie, Cheddar, and Stilton with Crackers, Apples, elery, and Grapes
(£5 supplement)*



Pre - Order



Party Name:

Date:

NAME	STARTER	MAIN	DESSERT

Menu pre-order to be received 7 days prior to booking date.
£10.00 per person non-refundable deposit required at time of booking

Please send your order to: info@beaconbarandkitchen.co.uk