



BEAUFORT PARK HOTEL

HOTEL & CONFERENCE CENTRE

Traditional Christmas Fayre Lunch

Available in the Orchard Restaurant & Arches bar

Monday – Friday 1st to 23rd December 2017, 11.30am – 3.30pm

Home-made Rustic Leek & Potato Soup

Home-made Chicken & Duck Liver Terrine

A smooth pate served with home-made chutney & crisp bread

Melon & Mango Terrine

Served with a fruit coulis, finished with festive berries

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Roast Crown of Turkey

Served with chipolata & bacon roll, home-made bara brith & sage stuffing & cranberry sauce

Home-made Steak & Ale Pie

*Tender pieces of beef in a real ale sauce with roasted root vegetables,
Topped with a puff pastry lid*

Fillet of Salmon

With a creamed spinach & Chardonnay sauce

Baked Camembert

With roasted butternut squash & broccoli in a puff pastry croustade, sat on a roasted pepper & garlic puree

Served with Roast Potatoes, Sprouts, Carrots & Swede

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Christmas Pudding

With brandy sauce

Home-made Salted Caramel Cheesecake

Mascarpone cream cheese on a crisp biscuit base infused with caramel, topped with sticky caramel bites

Fresh Fruit Salad

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Freshly Brewed Tea or Coffee

In the Orchard Restaurant or Arches Bar

2 courses £14.00 per person, 3 courses £16.50 per person

Private room at £18.00 per person

(Subject to availability and a minimum 25 guests, minimum 3 courses)

Please telephone to make your reservation 01352 758646 www.beaufortparkhotel.co.uk

