

Jazz Sunday Lunch

2 course £15.95

(under 12's £10.95)

3 course with coffee £21.50

(under 12's £15.50)

On the following dates you can enjoy the usual Sunday lunch menu accompanied by the sound of 'Take Five' an excellent Jazz Quintet who play in the modern style.

Sunday 21st February

Sunday 21st March

Sunday 18th April

Sunday 23rd May

Sunday 20th June

Sunday 18th July

Sunday 22nd August

Piano Sunday Lunch

2 course £15.95

(under 12's £10.95)

3 course with coffee £21.50

(under 12's £15.50)

New to the Beachcroft Best Western Hotel. You can now also enjoy your Sunday lunch accompanied by Barbara our Cocktail Pianist.

Sunday 7th February

Sunday 7th March

Sunday 11th April

Sunday 9th May

Sunday 6th June

Sunday 11th July

Sunday 8th August



Clyde Road
Felpham
Bognor Regis
West Sussex
PO22 7AH

Telephone

01243 827142

Email:

reservations@beachcroft-hotel.co.uk

www.beachcroft-hotel.co.uk



Sunday Lunch Menu

2 course £14.50

(Under 12's £9.50)

3 course with coffee £19.50

(Under 12's £14.50)

Jazz & Piano Sunday Lunches in 2010

2 course £15.95

(under 12's £10.95)

3 course with coffee £21.50

(under 12's £15.50)



To make a reservation pop in or call

01243 827142



Appetisers

Fresh Homemade Soup

Served with bloomer bread

Greek Salad

Feta cheese, olives, cherry tomatoes and peppers with mixed leaves and a herb dressing.

Grilled Sardines

2 sardines grilled in garlic butter, served with a salad garnish

Thai Style Fish Cakes

Pieces of salmon and cod mixed together with Thai spices, oven baked and served with a chilli sauce

Chicken Liver Pâté

Homemade and served with red onion chutney, dressed salad and toasted bloomer bread

Melon & Parma Ham

Sliced Galia melon topped with Parma ham and dressed with olive oil and basil



Main Course

'Good food takes time to prepare when fresh, your patience would be appreciated'
- Head Chef

Roast of the Day

Choice of two roasts

Escalope of Chicken Napolitaine

Breast of chicken, bread crumbed, oven baked, topped with ham and cheese, served with a tomato sauce

Char-grilled Swordfish Steak

Topped with a spring onion and lemon butter on a bed new potatoes

Spring Salmon

Poached fillet of salmon, topped with a white wine and watercress sauce on a bed of crushed new potatoes

Liver & Bacon

Pan cooked Lambs liver with onion gravy served on mashed potato.

Ricotta & Spinach Tortellini

Served in a tomato sauce with melted cheese.

All main meals are served with panache of vegetables



Desserts

Jam Roly-Poly

A traditional English favourite served with custard

Chocolate Torte

Served with a vanilla cream

Raspberry & White Chocolate Crème Bruleé

Served with shortbread biscuits

Cheese & Biscuits

Mature cheddar, ripe brie and stilton served with grapes, celery, homemade onion chutney and a selection of biscuits

Fresh Fruit Crumble

Homemade with seasonal fresh fruit and served with custard, cream or ice cream

Ice Cream Boat

Vanilla, chocolate and strawberry ice cream with all the trimmings.

Tiramisu

Classic Italian dessert made with sponge, Mascarpone cheese and coffee.

