

Beachcroft Hotel

Sample Sunday Lunch Menu

Allergies

If you have a food allergy, intolerance or sensitivity, please speak to your server about the ingredients before you order

Starters

All starters are priced at £4.95 with a main course or £7.50 individually

All starters are freshly prepared by our chefs

Homemade Leek and Potato Soup (V)

Crispy Leeks

Goat Cheese Pana Cotta (V)

With Roasted & Pickled Beetroot

Ham Hock and Brioche Sandwich

With piccalilli

Jack Daniels Cured Salmon

Pickled Cucumber

Smoked Duck & Orange Salad

Mains

All mains are served with a selection of vegetables

Roast Leg of Lamb - £14.00

Served with roast potatoes, Pea Fricassee

Breast of Chicken Diane - £16.00

With sautéed potatoes, mushrooms, onions, brandy cream sauce with Dijon mustard.

Feta, Spinach & Pine Nut Tart – £14.00

Roasted Peppers and Pesto Dressing

Slow Roasted Belly of Pork £16.00

Carrot Puree & Dauphinoise Potatoes

Pan Fried Salmon £16.00

Wilted Spinach, Crushed Spring Onion Potatoes

Homemade Desserts

All Desserts are priced at £4.95 with a main course or £7.50 individually

Lemon & Ginger Cheesecake

Served with Lemon & Honey Ice Cream

Selection of English Cheeses

Selection of cheese served with celery and chutney
Available with Gluten Free Biscuits

Baked Alaska

Served with Honeycomb Ice cream

Orange Panna Cotta

Served with Honey Roasted Plums

Dark Chocolate Torte

Poppy Seed Meringue, cherry compote

Filter Coffee – Tea - £2.75

Cappuccino – Latte – Espresso – Hot Chocolate - £3.50

Liqueur Coffee - £7.50