

Christmas at Beach Green Hotel

3 courses £65.00 Children (under 11) £35.00 Starters

Courgette Fritters V Courgettes, Onion, Garlic ,Mint, Chickpea and Polenta served with Garlic Mayonnaise

Deep Fried Mozzarella Mozzarella Cheese in Breadcrumbs, Served with Cranberry Sauce

Spiced Prawns Pan Fried Peeled King Prawns with Garlic, Shallots, Chilli, Capers, Chopped Tomatoes and White Wine. served with Toasted Sourdough.

Sweet Potato Soup 🕅 Sweet Potatoes, Ginger and Shallots with Toasted Sourdough on the side Mains

Traditional Roast Turkey Succulent Turkey with Roasted Crisp Potatoes, with Honey Roasted Parsnips, Carrots, Mashed Swede with Leeks, Pig in Blankets, Stuffing Ball, Homemade Yorkshire Pudding and a Red Wine Gravy.

Topside of British Beef Topside of Roast Beef with Roasted Crisp Potatoes, with Honey Roasted Parsnips, Carrots, Mashed Swede with Leeks, Stuffing Ball, Homemade Yorkshire Pudding and a Red Wine Gravy.

Homemade Nut Roast V Homemade nut roast with Roast Potatoes, Honey Roast Parsnips, Carrots, Mashed Swede with Leeks, Stuffing Ball, Homemade Yorkshire Pudding and a Vegan Red Wine Gravy Salmon and Asparagus Risotto Cooked with Leek Fondue, Cream Cheese, Parmesan, Dill and White Wine

> Desserts Chocolate Fudge Cake Homemade Chocolate Fudge Cake with Vanilla Ice Cream Tiramisu Home made Tiramisu with Chocolate Sauce Christmas Pudding With Brandy Cream Sauce

> > Apple Crumble 🕅