



New Years Eve

Gala Buffet Dinner Party Bonanza !

with Resident DJ
£25 per person

Starters

Selection of Seafood mirror.
Charcuterie platter of continental meats.
Selection of Mediterranean salads.

Hot Mains

Roast Loin of pork with Dijon Mustard.
Turkey Medallions.
Aromatic Chicken Korma.
Beef stew.
Vegetable caponata.
Pasta Arabiatta.
Prawn Biryani.
Roast Potatoes.

Desserts

Selection of cakes, fudges & gateaux.
Platter of finest English and French cheeses.
Bread & Butter pudding.

Buffet starts from 6.30 pm onwards until 9.30 pm and then Party time!



The Beechwood Inn, Sandpits Lane, Keresley, Coventry CV6 2FR
Tel. 02476 338 662



Christmas at The Beechwood



Pre-Christmas & Boxing Day Menu

From 24th November

£15.95

Starters

- Bowl of freshly made leek & potato soup.
- Tiger Prawn Cocktail with Marie Rose sauce.
- Marinated chicken liver sautéed with red onion served on wintergreens.
- Grilled figs with Danish blue and crispy bacon bits.

Mains

- Traditional Roast Turkey with onion, apricot & cranberry stuffing, chipolata sausage & roasted pan jus.
- Pan seared Scottish salmon with shallots, thyme and chardonnay sauce.
- Smoke Roasted 21 days matured Scottish beef loin with port wine sauce.
- Deep fried camembert with red onion marmalade and bean salad.
- All mains excluding vegetarian served with Christmas roast vegetables & fondant potato.

Dessert

- Traditional Christmas pudding served with fresh brandy sauce.
- Classic mixed berry tart with vanilla mascarpone cream.
- Rich slice au chocolate.
- Selection of county cheeses & crackers.

1 course £9.95, 2 courses £12.95 , 3 courses £15.95
Parties of 6 and above will require reservation and pre-order their food so as to ensure that it is served in timely manner.
A deposit of 10 % is required over 6 people.
All children meals are half price.

Christmas Day Menu

3 Course fine English Fayre
finished with coffee and mince pies.
£39.95 per person
Two sittings available

Starters

- Sampler of Loch Fyne oak smoked salmon with honey mustard.
- Slow roasted root vegetable soup with ciabatta crostini and basil oil.
- Baked goat cheese, spinach and red onion tart with balsamic reduction.
- Chicken liver parfait with brandy on Melba toast and garden greens.

Mains

- Roast Turkey Crown**
Topped with apricot & cranberry stuffing served with reduced pot gravy, fondant potato and honey roasted vegetables.
- Burgundy Rump**
Local reared lamb rump slowly cooked with shallots, rosemary and garlic, served with burgundy sauce.
- Vegetarian**
Large Portobello mushrooms baked with fresh mozzarella and pesto served with gnocchi.
- Sea Bass**
Grilled Fillets of sea bass on warm fennel and new potato ragout served with broccoli and coriander butter.

Dessert

- Fresh raspberry & dark Chocolate slice.
- Christmas Pudding with Baileys syrup.
- Orange cinnamon and rum cheese cake.
- Selection of county cheeses & crackers.

Tea, Coffee and Mince pies to follow.
First sitting 12 to 2.30 pm, **Second sitting** 3 to 6 pm.