

Best Western Beachcroft Hotel

# Party Night Menu

Saturday 14<sup>th</sup> January 2012

## **Thai Style Fishcakes**

*Cod and salmon pieces blended with Thai spices.  
Served on a bed of salad leaves and a sweet chilli sauce.*

## **Prawn and Avocado Salad**

*Fresh Atlantic prawns served with ripe avocado*

## **Wild Mushroom Soup**

*Creamy homemade soup served with fresh home baked bread*

## **Assorted Pâté**

*A platter of duck and orange, pheasant and chicken liver pate  
served with melba toast and onion chutney*



## **Breast of Chicken Dijon**

*Breast of chicken in a light Dijon mustard, cream and white wine sauce. Served on a leek and potato cake.*

## **Seabass Fillets**

*Oven baked and topped with a lemon crust,  
served on a bed of new potatoes with a tomato compote*

## **Lambs Liver and Bacon**

*Pan cooked with an onion and red wine gravy.  
Served on a bed of mashed potatoes*

## **Vegetable Lasagne**

*Seasonal vegetables cooked in a tomato and fresh herb sauce,  
layered with fresh pasta and topped with cheese, served with oven baked garlic bread*



## **Cheese & Biscuits**

*A selection of cheeses served with biscuits and butter,  
grapes, celery and a homemade onion chutney.*

## **Fresh Strawberry Cream Slice**

*Individually made layers of puff pastry filled with cream and fresh strawberries  
and topped with fondant icing and toasted almonds. Served with a strawberry coulis and fresh cream.*

## **Chocolate and Pecan Meringue Roulade**

*A soft, chewy meringue rolled with chocolate cream and pecan nuts*

## **Assorted Ice Creams & Sorbets**

*An assortment of creamy ice creams and fresh fruit sorbet*



## **Coffee, Cream & Mints**

