

Best Western Beachcroft Hotel

# Party Night Menu

Saturday 26<sup>th</sup> May 2012

## **Avocado and Crab Cocktail**

*Diced avocado mixed with white crab meat in a Marie Rose sauce.*

*Served on a bed of salad leaves and brown bread.*

## **Roasted Tomato and Basil Soup**

*Homemade and served with rustic Bloomer Bread*

## **Chicken Satay Skewers**

*On mixed leaves with a lightly spiced peanut sauce*

## **Parma Ham with Seasonal Melon**

*Summer berry coulis*



## **Venison Steak**

*Pan cooked with a juniper and red wine sauce.*

*Served on a bed of braised red cabbage with potato dumplings.*

## **Grilled Swordfish Steak**

*Asparagus and garlic butter, served with new potatoes.*

## **Roast Duck**

*Half an oven roasted duckling served with roasted potatoes and a balsamic plum sauce*

## **Vegetable Strudel**

*Fresh vegetables cooked inside filo pastry, served with a creamy onion sauce and new potatoes*



## **Cheese & Biscuits**

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

## **Cold Lemon Souffle**

*Served with Homemade Orange Shortbread*

## **Amaretto Crème Brulée**

*A French traditional favorite with an extra kick*

## **Chocolate Pecan Meringue Roulade**

*Homemade meringue rolled with fresh cream, pecan nuts and served with chocolate sauce*



## **Coffee, Cream & Mints**

