

Best Western Beachcroft Hotel

Party Night Menu

Saturday 3rd November 2012

Avocado and Crab Cocktail

*Diced avocado mixed with white crab meat in a Marie Rose sauce.
Served on a bed of salad leaves with 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

Crab la Rochelle

*Crab meat mixed with brandy and fresh herbs baked inside a pastry case,
served with salad and a warm marie rose sauce*



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.*

Baked Chocolate Cream

*Chocolate, cream, eggs and rum, blended together and slow baked. Served with homemade
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

