

BEACON
COUNTRY HOUSE HOTEL

Sample Menu 2020

STARTERS

Chef's own Leek & Potato Soup (V,Ve)

Garlic King Prawns, with Mayonnaise & Tomato Salsa

Melon with a Raspberry Sorbet (V,Ve)

MAINS

10oz Braised Steak in a Red Wine Sauce

Pork Fillet with a Sherry and Cream Sauce

St Agnes Catch of the Day – Cod in a Herby Crust

Beacon Salad of the Day – Cheese & Egg

Stuffed Butternut Squash with Balsamic Vine Cherry Tomatoes (V,Ve)

Mains served with Seasonal Vegetables unless stated

DESSERT

Chocolate Brownie with Alice's Homemade Fudge, Baileys, and Ice Cream

Strawberry Torte

Seasonal Fruit Salad (V,Ve)

Trio of Luxury Ice Cream – choose from Double Chocolate, Strawberry, and Vanilla

Selection of Cheese and Biscuits (£2.00 supplement per person)

To finish tea/filter coffee and mints

V = made with vegetarian ingredients, Ve = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server

ALLERGEN INFORMATION

Our easy-to-use allergen guide is available on request and provides details of our foods containing any of the 14 major allergens. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.