

# BEACH & BARNICOTT

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## Christmas Menu 2019

2 Courses for £16.95 - 3 Courses for £19.95

### Starters

Home cured salmon bruschetta with a cucumber, vine tomato & dill salsa - £6.95

Warm winter mushroom soup with lemon & garlic toast - £5.95

Venison, & chicken terrine served with toasted brioche & cranberry compote - £7.95

Christmas spiced olives with olive oil & balsamic vinegar with warm ciabatta - £6.95

### Main Courses

Turkey with all the trimmings - £11.95

Poached Salmon Steak with dauphinoise potatoes & a warm pea salad- £12.95

Ribeye beef with all the trimmings - £14.95 (upgrade to a Medium Rare 8oz steak for £5)

Meat free Christmas dinner with all the trimmings - £11.95

### Desserts

Spiced apple crumble with whisky cream - £6

Steamed ginger pudding with brandy sauce or ice cream - £6

Chocolate sundae with Christmas spiced brownie & salt caramel coated nuts - £6

Home made mature Christmas pudding with a sauce of your choice + £1.50

We're happy to cater for any special requirements.

### Terms

Christmas menu deal (3 courses for £19.95, 2 courses for £16.95) is available for advance bookings only

No other promotions or discounts can be used with this offer

A £5 per person non-refundable deposit is required to confirm bookings

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## Christmas 2019 - Booking form

|                             |  |
|-----------------------------|--|
| Company or Organisation     |  |
| Organiser Name              |  |
| Contact Number              |  |
| Email                       |  |
| Number of guests            |  |
| Date of party               |  |
| Time of party               |  |
| Any other notes or comments |  |

Once we receive your booking form , we will contact you to arrange payment of the deposit, confirm your booking & organise your pre-order.

A £5 per person non refundable deposit is required to confirm your booking.

Please let us know if there are any special requirements.

To find out more, or to book your table, contact us at

[book@beachandbarnicott.com](mailto:book@beachandbarnicott.com)