



CHRISTMAS

AT THE BEAUFORT HOTEL

Served Sunday to Thursday - 2 courses £30 - 3 Courses £35

To book please call us on 01463 700008

TO START

POTATO & LEEK SOUP, SERVED WITH A CHEESE SCONE

CHICKEN & APRICOT TERRINE WITH TOMATO CHUTNEY & MELBA TOAST

CLASSIC PRAWN COCKTAIL SERVED WITH GEM LETTUCE & MARIE ROSE SAUCE

**CREAMY GARLIC MUSHROOM BRUSCHETTA
SERVED ON TOASTED SOURDOUGH BREAD WITH A BALSAMIC GLAZE AND FRESH HERBS**

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## MAINS

**BRAISED BLADE OF BEEF WITH YORKSHIRE PUDDING, ROAST POTATOES  
SEASONAL VEGETABLES, RICH ROAST GRAVY**

**ROAST CROWN OF TURKEY, SERVED WITH APRICOT & SAGE STUFFING,  
ALL THE TRIMMINGS, AND A PAN GRAVY**

**SALMON FILLET WITH LEMON BUTTER SAUCE, CRUSHED POTATOES & SEASONAL VEGETABLES. ★**

★ **FILO PARCEL FILLED WITH BUTTERNUT SQUASH, GOAT'S CHEESE & SAGE,  
SERVED WITH BUTTERNUT SQUASH PURÉE (V)**

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TO FINISH

TOFFEE CHEESECAKE, SERVED WITH CARAMELIZED BANANAS & WHIPPED CREAM

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

LEMON POSSET WITH RASPBERRY COULIS & SABLE BISCUIT

CHEESE & BISCUITS WITH GRAPES & CELERY

