

Christmas Day Menu

From 12.00 Midday to 1.00 pm

Platter of Fresh Melon, Pineapple, Kiwi,
Strawberries and Star Fruit



Velvety Smooth Parsnip & Butternut Squash Soup
with Parsnip and Carrot shavings



Fillet of Fresh Salmon
with a Creamy White Wine, Dill and Prawn Sauce
with Puff Pastry Fleurons



Traditional Roast Pembrokeshire Turkey
*with Chipolata, Bacon Rolls, Sage & Onion Stuffing
and Cranberry Sauce Tartlet*

Crispy Roast Potatoes, Dauphinoise Potatoes
Bouquetier of Seasonal Vegetables



Traditional Christmas Pudding
with Brandy Sauce

or

White Chocolate and Zingy Lime Cheesecake
with a puddle of Raspberry Coulis



A Selection of Cheeses with Biscuits
Assorted Fruit and Nuts



Coffee & Petite Fours

£57.50
per person

£35.00
per child under 14

New Year's Eve Black and White Dinner Dance with Disco 2012

Sitting from 7.30 pm to 8.15 pm

Duo of Galia & Cantaloupe Melons
Garnished with Winter Berries



Fresh Salmon, Crab & Spring Onion Fish Cake
with a Chilli Jam



Cream of Pea & Watercress Soup
with Swirl of Cream and Crunchy Croutons



Roasted Sirloin Steak (cooked Medium)
with a Crushed Green Peppercorn & Brandy Sauce

or

Poached Breast of Chicken
with a Crispy Smokey Bacon & Leek Sauce

*Served with Dauphinoise Potatoes, Glazed Baton Carrots
and Broccoli Fleurettes*



Chocolate Meringue Nest
with Crème Fraîche and Raspberries



Freshly Brewed Coffee & Chocolate Mints

£55 per person for Dinner
or £100 per person inclusive of
Dinner, Bed and Breakfast

Why not arrive on 30th December
for just £35 per person extra,
inclusive of Bed and Breakfast

Christmas Day Payment



Christmas Day payment is required in full by
December 1st by either Cash or Debit Card*
(*1 transaction per booking).

(Credit Card payments subject to 3% surcharge)



Forthcoming Events in 2013

Valentines Dinner
Thursday 14th February

Mothering Sunday
March 10th

Easter Sunday
March 31st



We proudly present our Traditional Festive

MENU 2012



So phone today as Santa is on his way!

Telephone:

01646 600700

Facsimile: 01646 600560
stay@beggars-reach.com

www.beggars-reach.com

modern print & design | www.modernprint.co.uk

Privately owned and run by
William & Gillian Smallman

Beggars Reach Hotel, Burton, Milford Haven,
Pembrokeshire SA73 1PD

How To Book

- Call us to check availability. Please note we will not hold space until you confirm in writing, by either post, fax or email.
- Fill in the details below and send it to us with a £5 per person deposit which is NON REFUNDABLE.
All deposits are payable before or at the latest by 1st September. If deposits are not received by this date, bookings will be deemed as cancelled.
Bookings made after this date will require deposits with written confirmation.
- Full payment is required by Cash or Debit Card* (*1 transaction per booking) 7 days prior to the date of your function and is NON REFUNDABLE.
(Credit Card payments subject to a 3% surcharge)

Name of Group or Organisation

.....

Contact Name

Address

.....

Tel (Day)(Night).....

Date Time

Numbers

Final numbers and full payment is required 7 days prior to the date and is non refundable.

- | | |
|--------------------------------------|-----|
| Menu choice if known | (X) |
| A Lunch only (Monday-Friday) | () |
| B Monday to Thursday Dinner | () |
| C Friday and Saturday Dinner & Disco | () |

Monday - Friday Lunch Menu

Fan of Melon with Raspberry Coulis
and Mango Sorbet

or

Cream of Vegetable Soup

* * *

Traditional Roast Pembrokeshire Turkey
with Chipolata, Bacon Roll, Sage & Onion Stuffing
and Cranberry Sauce

Cheese & Spinach Roulade (v)

Served with Roast Potatoes, Brussel Sprouts,
Glazed Baton Carrots and Cauliflower Mornay

* * *

Traditional Christmas Pudding with Brandy Sauce
or Squidgy Chocolate Roulade

Coffee with Warm Mince Pies

£15.00 per person

Monday - Thursday Dinner Menu

Duo of Melon with Fresh Berries and Raspberry Coulis

or

Cream of Vegetable Soup

* * *

Traditional Roast Pembrokeshire Turkey
with Chipolata, Bacon Roll, Sage & Onion Stuffing
and Cranberry Sauce

Fig & Blue Cheese Tart

with Walnut Pastry

* * *

Traditional Christmas Pudding with Brandy Sauce
or Squidgy Chocolate Roulade

* * *

Coffee with Warm Mince Pies

£17.50 per person

Friday and Saturday Dinner Menu with Disco

Pressed Terrine of Pork, Chicken, Duck and Apricots
with Red Onion Marmalade

Smoked Salmon with Prawns
Topped with Crème Fraîche and Horseradish Dressing
and Seasonal Salad Leaves.

Cream of Winter Vegetable Soup
with swirl of Fresh Cream and snipped Chives

Creamy Garlic & Herb Mushrooms
in a Filo Pastry Basket

* * *

Traditional Roast Pembrokeshire Turkey
with Chipolata, Bacon Roll, Sage & Onion Stuffing
and Cranberry Sauce

Roast Pembrokeshire Beef
with Yorkshire Pudding and Horseradish Sauce Tartlet

Fillet of Fresh Salmon
with a fragrant Lime, Chilli, Ginger & Honey Marinade

Fig & Blue Cheese Tart

with Walnut Pastry

* * *

Traditional Christmas Pudding with Brandy Sauce

Vanilla and Seasonal Berry Cheesecake

Squidgy Belgian Chocolate Roulade

* * *

Freshly Brewed Coffee & Warm Mince Pie

6.45 pm for 7.30 pm
Disco till 12.30 am Carriages at 1.00 am
Prices per person
(Subject to date selected see opposite)

Dinner Menu with Disco

Prices per person

Saturday	1st	December	£29.50
Friday	7th	December	£29.50
Saturday	8th	December	£29.50
Friday	14th	December	£29.50
Saturday	15th	December	£29.50
Friday	21st	December	£25.00
Saturday	22nd	December	£25.00

Further dates available for private parties

Lunch or Dinner

Please ask for further details

* * *

Party Night Accommodation

Book a Twin/Double Room

£30.00 per person (based on 2 sharing)

Including full Welsh Breakfast

Special rate subject to availability

* * *

Weddings and Parties Throughout the year

We can cater for up to 200 for a sit down event
and up to 300 informally.

We serve a superb sunday lunch every sunday 12-2pm


BEGGARS REACH
HOTEL BAR RESTAURANT