

2024 FESTIVE MENU AT BEGGARS REACH HOTEL

CHRISTMAS DAY LUNCH AT 1 PM
ALSO AT 1 PM ON 24TH & 26TH DEC

&

NEW YEARS EVE DINNER AT 10 PM

ENJOY OUR FESTIVELY DECORATED FUNCTIONS ROOM
AND BAR AMONGST OUR LOCALS.

AS PART OF THIS YEAR'S OFFERING, OUR PRICES ARE
£65 PER PERSON AND OUR 3-COURSE MENU BELOW
INCLUDES A GLASS OF PROSECCO.

HOW DO I BOOK?

TO MAKE IT EASIER, WE'VE SET UP A 2-HOUR GOOGLE
CALENDAR EVENT ON EACH DAY, WITH 24 POSSIBLE 5 MIN
SLOTS. YOU CAN BOOK UP TO 5 PEOPLE PER 5 MIN SLOT.

IF YOUR GROUP HAS 20 PEOPLE, YOU NEED ANY 4 OF THE
AVAILABLE 5 MIN. SLOTS. THE ORDER IS NOT IMPORTANT
AS FOOD WILL BE SERVED AT THE SAME TIME FOR ALL.

SIMPLY CLICK ON OUR LINK BELOW, ADD YOUR DETAILS,
ONCE BOOKED, YOU'LL RECEIVE A CONFIRMATION EMAIL.

YOU THEN NEED TO CALL US ON 01646600700 TO PAY £10
PER PERSON DEPOSIT WITHIN 24H OR WE'LL DELETE IT.

SLIDE TO THE NEXT IMAGE TO CHECK OUT OUR MENUS

CHRISTMAS DAY LUNCH AT 1 PM

ALSO AT 1 PM ON 24TH & 26TH DEC

STARTERS:

FAN OF MELON SERVED WITH MANGO SORBET &
RASPBERRY COULIS - VEGAN

CHICKEN LIVER PATE SERVED WITH CRISP MELBA TOAST
PRAWN COCKTAIL & BUTTERED WHOLEMEAL BREAD - GF

MAIN COURSES

(ALL SERVED WITH ROAST POTATOES & SEASONAL VEG):

ROAST PEMBROKESHIRE TURKEY WITH PIGS IN BLANKETS,
CRANBERRY SAUCE, SAGE & ONION STUFFING - GF

★ ROAST PEMBROKESHIRE BEEF WITH YORKSHIRE PUDDING
& HORSERADISH SAUCE - GF

★ BAKED FILLET OF SALMON LEMON & HERB BUTTER - GF

CHESTNUT ROAST WITH BROWN RICE & MUSHROOM
TOPPED WITH CRANBERRIES & PUMPKIN SEEDS - VEGAN

DESSERTS:

CHRISTMAS PUDDING WITH BRANDY SAUCE

CHOCOLATE TORTE - VEGAN

BLACKCURRANT & PROSECCO CHEESECAKE - GF

NEW YEARS EVE DINNER AT 10 PM

DISCO WITH MUSIC THROUGH THE DECADES &
A GLASS OF PROSECCO TO SEE IN THE NEW YEAR

STARTERS:

FRESH SALMON AND TARRAGON FISHCAKES WITH A
CREAMY DILL SAUCE

FAN OF MELON SERVED WITH MANGO SORBET &
RASPBERRY COULIS - VEGAN

SMOOTH BUTTERNUT SQUASH & WATERCRESS SOUP
WITH A SWIRL OF CREAM AND SNIPPED CHIVES - VG

MAIN COURSES

(ALL SERVED WITH ROAST POTATOES & SEASONAL VEG):

ROAST SIRLOIN OF BEEF WITH BRANDY AND PEPPERCORN
CREAM SAUCE - GF

ROAST CHICKEN BREAST WITH RED WINE & MUSHROOM
SAUCE

CAJUN SPICED SWEET POTATO ROULADE WITH TOMATO
AND BASIL SAUCE - VEGAN

DESSERTS:

CLASSIC EATON MESS

CHOCOLATE TORTE - VEGAN

BLACKCURRANT & PROSECCO CHEESECAKE - GF