



5-Course Festive Group Booking Menu

Minimum 6 people, advanced booking and pre-ordering required

Served from 01/12/2018 – 22/12/2018 (12:00 – 20:00)

£5.00 deposit required upon booking

£45.00 per head



Homemade duck liver pate with shredded duck breast

Served with toasted local farmhouse bread, butter, plum & ginger chutney, and salad

Fresh wild tiger prawn cocktail (gf*)

Cooked to order, then chilled in ice, served with a homemade brandy Marie rose yoghurt

Seared Scottish roe on scallops (gf*)

Pan-fried scallops served with salad, and an orange and cranberry dressing

Creamy garlic mushrooms (v) (gf*)

Fresh mushrooms, cooked with garlic, cream and tarragon served on toast

Homemade Vegan Fresh Herb Hummus

Served with a warm pitta bread, topped with pine nuts, sesame seeds, mixed leaves, fresh herbs and a drizzle of olive oil



Homemade 3 British bird roast wrapped in Paul's sugarpot bacon

Turkey, chicken and duck, stuffed with cranberries and herbs and wrapped in sugarpot bacon, with black pudding pigs in blankets and a homemade sage Yorkshire pudding. Comes with your choice of homemade turkey gravy or port, plum and ginger sauce

8oz British Fillet steak (gf*)

The most tender of steak cuts, sourced locally and cooked to your preference with a homemade port and stilton sauce and a homemade sage Yorkshire pudding

6-hour braised Coddington lamb shank (gf*)

Cooked 6 hours prior to your arrival, served fresh out of the pan and served with homemade mint gravy and a sage Yorkshire pudding

Wild North Sea, line caught salmon steak (gf*)

Cooked with lemon and dill, and served with a white wine sauce on a bed of fresh spinach.
(Warning: may contain bone)

Homemade vegan mushroom bourguignonne pie

Mushrooms in a herbed red wine broth and baked in vegan shortcrust pastry, served with homemade red wine and onion gravy



All mains are served with bowls of roast potatoes, new potatoes, homemade chunky chips, seasonal vegetables and roasted root vegetables (can be made vegan friendly)



Aged Christmas pudding

Served with warm brandy, fresh double cream and berries

Homemade Baileys bread and butter pudding

Served with homemade clotted cream ice cream and fresh berries

Homemade chocolate and salted caramel fudge cake

Served with homemade clotted cream ice cream, berries and chocolate flakes

Homemade rhubarb and port crumble

Rhubarb from the owner's garden, this is served with double cream and fresh berries

Homemade vegan ice cream

Homemade vegan friendly ice cream served with a medley of fresh berries



Cheese board

A selection including mature cheddar, Red Leicestershire, Apricot wensleydale, stilton and brie, served with mango chutney, piccalilli, English butter, homemade preserves and water biscuits, as well as celery, grapes and fresh berries



Loose leaf tea or locally roasted coffee with a homemade mince pie

Choose from any of our specialist teas and coffees, then served with one of our individual homemade mince pies.

We have an extensive range of loose-leaf teas and locally roasted coffees, some of these are listed below. For more information / a full list of these, please ask a member of staff.

Beaumont Blend – Our signature blend of African and Assam teas, to give a full fragrant body with a rich flavour

Peru Café Femenino – Lightly roasted coffee that was created by a foundation to support women. It has an initial dark chocolate flavour that is followed by a mild citrus that gives way for a long finishing note.



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Fairtrade decaf – medium roasted coffee that is made from naturally decaffeinated beans.
It is a delicate blend, which has a slightly floral aftertaste, with nutty flavours throughout