PARTY NIGHTS

Take your festive celebrations to the next level with a Beeches Party Night!

Dine from our 2 course Party Nights menu, then sing and dance the night away with our all-request disco or incredible tribute act.

Tickets £32

Table deposit Up to 8 people: £10 | 9-20 people: £50

Pre-order 7 days before

More than 20 people? Ask about our Party Packages

Mains

All served from our carvey where you can help yourself to a host of festive trimmings

Your choice of Meats
including Peppered beef, Roast turkey and Honey glazed gammon

Salmon en Croûte
A puff pastry parcel packed with prime salmon fillet in a creamy butter sauce, served with tarragon & white wine cream sauce

Mushroom & Camembert Wellington (V)
Sautéed Portobello & chestnut mushrooms in a Camembert sauce, encased with golden puff pastry

Desserts

Traditional Christmas Pudding
Served with brandy cream

Salted Caramel Tart
A chocolate pastry case with salted caramel & dark chocolate filling, served with cream

Raspberry Ripple Cheesecake
With a caramelised brûlée topping, served with fresh raspberries and pouring cream

Spiced Orange Treacle Tart
Packed with a zesty orange, cinnamon and golden syrup filling, served with pouring cream

Crème Brûlée Tartelette
Crisp all-butter pastry filled with smooth, creamy vanilla custard, finished with a crunchy brûlée top and served with tangy raspberries and pouring cream



PARTY NIGHTS

Made with Non-Gluten Containing Ingredients

Mains

Your choice of Meats
including Peppered beef, Roast turkey and Honey glazed gammon

Mushroom Bourguignon Pie (V)
Sautéed mushrooms with silver skin onions and carrots in a smokey red wine sauce encased in shortcrust pastry with a rosemary topping

All served with buttery mash and braised red cabbage, and a selection of home-cooked trimmings to your table including Sage & onion salted roast potatoes, Honey roasted carrots & parsnips, Black pepper glazed Brussel sprouts, and our Signature red wine gravy.

Desserts

Traditional Christmas Pudding
Served with vanilla ice-cream

Salted Caramel Tart
A chocolate pastry case with salted caramel & dark chocolate filling, topped with crunchy hazelnuts and served with ice-cream

Banoffee Cheesecake
Baked banana cheesecake swirled with toffee sauce, topped with cream and chocolate honeycomb pieces and served with ice-cream

VEGAN MENU

Mushroom Bourguignon Pie *GF*
Sautéed mushrooms with silver skin onions and carrots in a smokey red wine sauce encased in shortcrust pastry with a rosemary topping

Butternut & Lentil Wellington
A filo pastry parcel with roasted butternut squash and spiced lentils

All served with Sage & onion salted roast potatoes, Roasted carrots & parsnips, Black pepper Brussel sprouts, Braised red cabbage and a generous jug of gravy.

Traditional Christmas Pudding *GF*
Served with vanilla ice-cream

Salted Caramel Tart *GF*
A chocolate pastry case with salted caramel & dark chocolate filling, topped with crunchy hazelnuts and served with ice-cream