

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

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Friday 20th November



ABBA LIVE TRIBUTE ACT
Thursday 26th November



JERSEY BOYS LIVE TRIBUTE ACT
Friday 27th November



MICHAEL BUBLÉ LIVE TRIBUTE ACT
Thursday 3rd December



AMY WINEHOUSE LIVE TRIBUTE ACT
Friday 4th December



DISCO Saturday 5th December

DISCO Thursday 10th December

MICHAEL JACKSON LIVE TRIBUTE ACT
Friday 11th December



DISCO Saturday 12th December



BACK TO THE 80s LIVE TRIBUTE ACT
Thursday 17th December

90s MegaMix LIVE TRIBUTE ACT
Friday 18th December



DISCO Saturday 19th December

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 smoky 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