

New Year's Eve 2018

Bookings in advance - £30 per guest

The evening starts from 8pm with our veritable buffet feast.
Your night then hots up with live music and entertainment from
MTV EMA Nominee

OLIVER SEAN
and his band

The Buffet...

Devonshire Braised Beef
cooked in Red wine with root vegetables and ale dumplings *gf*

Seared Chicken Breast
with a mushroom and thyme sauce *gf*

Mushroom and Stilton Lasagne *v*

Hake Fillet topped with a Herb Crust
finished with a white wine and chive sauce

Roasted Butternut Squash *v*

Pancetta and Chestnut Buttered Sprouts

Honey Glazed Carrots and Parsnips *v*

Gratin Potatoes *v*

Crusty Bread and Butter *v*

Desserts...

Tart au Citron *v*

Apple and Plum Crumble *v gf*

Strawberry Roulade *v*

Chocolate Mud Pie *v*

What's On This Christmas?

Friday 30th November and Saturday 1st December: Christmas Party Evenings with Disco
Party Menu £20 for 2 courses | £24 for 3 courses. Hurry - limited availability!

Wednesday 5th December: 2 Course Christmas Carvery Lunch
Live music from the Polka Dot Peaches, a vintage harmony trio singing the best swinging tunes including; THE ANDREWS SISTERS, PEGGY LEE, JUDY GARLAND and more...£16 per guest

Thursday 6th December: Christmas Disco Dinner
Live entertainment with The Sensations: Disco Divas plus DJ.
Get out the platform shoes, back-comb your hair and shine your disco balls; The Sensations are in town! Singing a selection of songs from the SUPREMES, JACKSON 5, RAY CHARLES, THE TEMPTATIONS and more for everyone to sing and dance to until your heart's content.
Party Menu 2 courses £22 including tea or coffee with mince pies

Friday 7th and Saturday 8th December: Christmas Party Evenings & Disco
Party Menu £20 for 2 courses | £24 for 3 courses

Wednesday 12th December: Vintage Christmas 2 Course Carvery Lunch
Our duo sing the most beautiful Christmas songs with a jazzy twist, complete with stunning Christmas outfits, including full length red sequin dresses and Mrs Christmas outfits. £16 per guest

Thursday 13th December: 2 Course Christmas Dinner
Live music by Abbasolutely ABBA - hurry, limited availability!
Our wonderful ABBA tribute duo are talented singers and dancers with slick choreography, making your tribute to ABBA a dance party, too. Expect fab costumes and killer platforms - we encourage you to dress up too! Dig out your Lycra and join us on the dance floor with this professional tribute show singing the hits.
Party Menu 2 courses £22 including tea or coffee with mince pies

Friday 14th December: Christmas Party Evening with Disco
Party Menu £20 for 2 courses | £24 for 3 courses

Saturday 15th December: Sorry, fully booked!

Wednesday 19th December: The Christmas Comedy Cracker
2 Course Christmas Carvery with live stand up comedy. £20 per guest

Thursday 20th December: 2 Course Carvery Lunch
Live music from Ian Jones, the 'Christmas Crooner'. £16 per person

Friday 21st and Saturday 22nd December:
Christmas Party Evenings with Disco
Party Menu £20 for 2 courses | £24 for 3 courses

Christmas Day: 4 Courses £50 per guest. Bookings only

Boxing Day: 2 Course Buffet Meal £16 per guest. Bookings only

New Years Eve: Hot Buffet Style Meal with The Oliver Sean Band
£30 per head. Ticketed event in advance.

New Years Day: Food served 12-4^{pm}
Carvery available 12-3^{pm}.
Small £7.50 | Standard £9.50 | Mega £11.50.
Full menu also available until 4^{pm}



Making Your Booking...

Make a provisional reservation with us via phone, email or in person.
A non refundable, non transferable deposit of £5 per person is required (£10 per person for Christmas Day) within 2 weeks of the provisional reservation to secure the table. Please note we sadly no longer accept cheques.
On receipt of the deposit, we'll give you a pre-order sheet to complete.
Please indicate menu choices for everyone, along with any dietary/allergy issues.

Booking Conditions and Cancellation...

For Christmas Day full pre-payment is required by Monday 10th December 2018.
Please return your pre-order sheet to us no later than 10 working days before the event.
The full deposit is non refundable for cancellations within 21 days of the party date. Part deposits (when individual guests cancel from a party) may not be used against the final total, so please do make your guests aware of this when paying a deposit.

v - denotes vegetarian dish.
gf - denotes can be made gluten free - please advise us upon ordering.
Full allergen information is available for all our dishes; please ask.

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The
Beambridge Inn
at Wellington



Christmas Carvery Lunch Menu

Available by prior booking and pre-order only from
26th November 2018 to 6th January 2019, 12^{pm} to 3^{pm}
(excludes Sundays, Christmas and Boxing Day and New Year's Day)

£17 per guest for 3 courses | £13.50 per guest for 2 courses*

To Start

Spiced Parsnip and Cauliflower Soup with a bread roll and butter *v gf*

Chicken Liver Pâté with toasted soda bread and piccalilli

Melon, Parma Ham and Rocket Salad *gf*

Cod, Spring Onion and Cheddar Fishcake with Dijon mustard mayo dip *gf*

To Follow

Traditional Roast Carvery
choose from a selection of three roast meats with an array of freshly prepared
vegetables, stuffing, Yorkshire pudding, our own gravy and accompanying sauces *gf*

Oven Baked Cod Loin
with samphire, baby vegetables, caper butter and baby potatoes *gf*

Wild Mushroom and Spinach Filo Tart
with new potatoes and baby vegetables *v*

To Finish

Chef's Own Christmas Pudding with a brandy sauce *v gf*

Triple Chocolate Mousse *v gf*

Baked Vanilla Cheesecake with blueberry sauce and cream *v gf*

Lemon Meringue Pie with raspberry sorbet *v*

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Tea or Coffee with Mince Pies

*Prices are for the meal only and exclude our entertainment events, which are priced separately

Christmas Party Menu

Available by prior booking and pre-order from
26th November 2018 to 6th January 2019, 12pm to 9pm
(excludes Sundays, Christmas and Boxing Day, New Year's Eve and Day)

Monday - Thursdays: 3 courses £21 per guest | 2 courses £18 per guest
Friday & Saturdays: 3 courses £23 per guest | 2 courses £19.50 per guest*

To Start

Parsnip and Cauliflower Soup with a crusty roll and butter *v gf*

Ham Hock Terrine with pickled vegetables and warm bread

Baked Stuffed Mushroom with blue cheese *v*

Rocket, Feta and Walnut Salad tossed with a balsamic oil *v*

To Follow

Traditional Roast Turkey
with a chestnut and sage stuffing, pig in blanket and cranberry sauce *gf*

Braised Leg of Lamb with rosemary and red wine sauce *gf*

Pan Seared Hake Fillet on Roasted Vegetables
with chive and white wine cream sauce and a red pepper oil *gf*

Roasted Bell Pepper
filled with couscous, courgettes and mozzarella *v gf*

*Main courses are all accompanied by gratin potatoes, roast potatoes
and fresh, seasonal vegetables*

To Finish

Chef's Own Christmas Pudding with a brandy sauce *v gf*

Winter Berry Cheesecake with cream *v gf*

Glazed Lemon Tart with lemon sorbet *v*

Cheese and Biscuits
selection of English cheese with celery, grapes and tomato chutney *v gf*

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Tea or Coffee with Mince Pies to finish

*Prices are for the meal only and exclude our entertainment events, which are priced separately

Christmas Day Menu

Available by prior booking and pre-order only
Table bookings available between 12pm and 3pm

£50 per adult guest | £20 per child under 10
Children under 5 eat free (special menu available)

To Start

Cream of Pea and Mint Soup with homemade bread *v*

Smoked Salmon and Prawn Platter with brown bread and butter

Sautéed Wild Mushroom Bruschetta *v*

Baked Camembert with a raspberry dressing, cranberries and smoked streaky bacon

To Follow

Traditional Roast Turkey
with a chestnut and sage stuffing, pig in blanket and cranberry sauce

Roasted Striploin of Beef
with homemade Yorkshire pudding and port wine sauce

Cod Loin
with morel and girolle mushrooms and a dill butter

Vegetable and Herb Steamed Pudding with a lightly spiced tomato chutney *v*

*Main courses are all accompanied by gratin potatoes, roast potatoes,
sprouts, carrots, roasted parsnips and red cabbage*

To Finish

Chef's Own Christmas Pudding with a brandy sauce *v gf*

Lemon Syllabub with a ginger flavoured shortbread *v*

Winter Berry Pavlova *v*

Selection of Local Cheeses with biscuits, piccalilli, grapes and celery *v*

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Tea or Coffee with Mince Pies to Finish

Boxing Day

Available by prior booking 12pm and 3pm
A delicious help yourself buffet with plenty of choice,
including a lovely selection of salads;
perfect after the excesses of Christmas Day!

£16 per adult guest | £10 for children under 10 | Under 5's eat free

The Main Selection

Honey Roasted Gammon Ham

Roast English Topside of Beef

Dressed Salmon, Crab and Prawn Platter

Cured Meat Platter

Stilton Stuffed Mushrooms *v*

Homemade Tomato, Basil and Mozzarella Pizza *v*

Cheeseboard *v*

Salad Selection

Tomato and Basil *v* | Cucumber and Dill *v* | Mixed Leaves *v*

Basil Pesto Pasta *v* | Rice *v* | Coleslaw *v* | Potato and Chive *v*

Roasted Pepper and Artichoke *v*

Accompaniments

Freshly Baked Bread Rolls | Pickles | Chutneys and Sauces

Dessert Buffet

Choose your favourite dessert from our buffet selection, which will include:

White Chocolate Rocky Road *v*

Baked Vanilla Cheesecake *v gf*

Fruits of the Forest Pavlova *v gf*

Glazed Lemon Tart *v*

Baked Spiced Plums with Rum *v gf*

