

The Beehive Inn

CHRISTMAS FAYRE

2017



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Starters

Roast plum tomato & sweet pepper soup

Chicken liver, pork & brandy pâté

Bloody Mary prawn cocktail

Beehive favourite black pudding fritters
with creamy green peppercorn sauce

Goat's cheese and sticky red onion tartlette
with balsamic glaze

Mains

Traditional roast cheshire turkey
with herb stuffing & yorkshire pudding

Roast topside of beef
with herb stuffing & yorkshire pudding

Baked hake suprême
with sea salt roast new potatoes, cherry tomatoes & basil oil

Winter squash and mixed bean Goulash
with rice & garlic ciabatta

Slow roast lamb shank
with a rich & fruity mulled gravy

Chargrilled 6oz ribeye steak
with roast mushroom & grilled tomato
Add either peppercorn, dianne, or stilton sauce £2.50

Desserts

Traditional christmas pudding
with brandy sauce

Mascarpone, lemon curd & raspberry tart

After Eight sundae
with Belgian chocolate & mint ice cream
whipped cream & mint crisp wafer

Selection of Bradwell's ice creams or sorbets

One Course - £12

Two Courses - £17

Three Courses - £22