

SUNDAY LUNCH

SERVED NOON TILL 7PM



APPETISERS

Soup of the day

Pate chicken liver pate with red onion marmalade and toast

Stuffed flat mushrooms topped with a garlic and stilton crumb

Moules mariniere 'a la crème', chopped shallots, garlic, white wine, parsley, fresh cream

Sussex coast dressed crab, baby leaf salad and lemon paprika mayonnaise £3 extra

Classic prawn cocktail –succulent peeled prawns served on crisp lettuce, topped with our own marie rose sauce

Parma Ham with fanned melon and port dressing

Deep fried potato skins topped with cheese and pancetta bacon

Seafood crepe filled with seafood in a cream cheese sauce

MAIN COURSES

Roasted sirloin of beef, Yorkshire pudding, seasonal vegetables, roast potatoes, home made gravy

Roast breast of English turkey with chipolata stuffing, seasonal vegetables, roast potatoes and home made gravy

Home roasted English lamb, seasonal vegetables, roast potatoes & minted gravy

Slow roasted belly of pork, seasonal vegetables, roast potatoes served with a rich jus

Any of the two above meat mix £2, three meat mix £3

Speldhurst pork sausages, with leek and gruyere cheese mashed potato parsnip crisps and wilted spinach

Calf's liver pan fried in butter with sage, onion served with soft mashed potatoes and crispy bacon, beef jus

Spitfire beer battered Haddock, chips minted peas served with

Stroganoff - strips of chicken with mushroom and tarragon sauce and paprika, flambéed with brandy with rice

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MAINS - cont

Shoulder of lamb slow roasted in garden mint marinade, parsley crushed new potatoes, Mediterranean vegetables £4 extra

Piri-Piri Chicken- spicy east African sauce made with red peppers served with chips salad and homemade coleslaw & piri-piri mayo

Please ask for our daily fish board normally 6 choices

Risotto of pea and garden mint topped with parmesan shavings and curly endive

Halloumi kebabs with thyme and lemon baste served with Mediterranean vegetables and saffron rice

Pie of the day – served with chips or new and seasonal vegetables

DESSERTS

Banoffee pie - banana, sticky toffee, whipped cream and crushed biscuit base

Tropical fruit cocktail – pineapple, mango, melon and kiwi served with mango sorbet

Chocolate fondant - warmed with melting centre served with berry coulis and ice cream - 15 minute cooking time

Chocolate bread and butter pudding served with vanilla ice cream

Cinnamon spiced apple brulee

Mixed cheese board – served with biscuits, celery and grapes

Movenpick luxury ice cream – Maple & Walnut, Strawberry, Vanilla or Chocolate .

£17.95



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