



The Beacon and Railway Hotel

2 Courses £23.95 3 Courses £27.95 **Gf** Gluten Free **Ve** Vegan **V** Vegetarian

Starters

Pan Fried Garlic Mushrooms **V**

Served with Garlic Bread

Gf available upon request

Homemade Vegetable Soup **V**

Served with a Hot Crusty Roll and Butter

Gf available upon request

Quorn Vegan Dippers **Ve V**

Served with Salad Garnish and Sweet Chilli Sauce

Chicken Goujons

Served with a Salad Garnish and Sweet Chilli Sauce

Gf available upon request

Rosemary & Garlic Brie Wedges **V**

Served with a Salad Garnish and Cranberry Sauce

Whitebait

Served with Salad Garnish & Tartare Sauce

Traditional Prawn Cocktail

Sustainably sourced Prawns in a Marie Rose Sauce served on a Bed of Lettuce with Wholemeal Bread

Gf available upon request

Duck Pate with Orange Cognac Liqueur Pâté

Served with a Salad Garnish, Toast and Butter

Gf available upon request

Main Course

British Roast Turkey Crown, Topside of Beef or Roast Leg of Lamb (Lamb £1.50 supplement) **Gf** available

Served with Roast Potatoes, Roasted Parsnips, Yorkshire Pudding, Pigs in Blankets, Sage & Onion Stuffing, Selection of Seasonal Vegetables, Cauliflower Cheese & lashings of our Famous Traditional Homemade Gravy

Salmon Fillet with Hollandaise Sauce **GF**

Served with New Potatoes & Seasonal Vegetables and a Wedge of Lemon

Chestnut Roast **Ve V GF**

Brown Rice and Mushrooms topped with Cranberries, Pumpkin Seeds and Chestnuts. Served with Roast Potatoes, Roast Parsnips, Seasonal Vegetables & Vegan/Vegetarian Gravy

Broccoli & Cream Cheese Bake **V**

Served with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables & Vegan/Vegetarian Gravy

Dessert

Served with your choice of cream, custard or brandy sauce

Christmas Pudding. **Ve V**

Generously Fruity Pudding with Almonds, Walnuts and laced with Rum, Sherry & Brandy

Lemon Meringue Pie **V GF**

Shortcrust Pastry Base with a Tangy Lemon Filling, topped with Lemon Meringue

Homemade Victorian Bread & Butter Pudding

Cooked with a drop of Baileys Liqueur

Lemon Zester Ice Cream Cheesecake

A fresh tasting, petal shape, Cheesecake Ice Cream on a Base of Crunch, topped with a mouthwatering Lemon Sauce & Soft Lemon Meringue Rosette, Crunchy Zest Meringue & Chocolate Sticks.

Sticky Toffee Pudding

Sticky Toffee Sponge topped with Sticky Toffee Sauce

Raspberry & White Chocolate Roulade

Raspberries, Vanilla Cream, Vanilla Sponge, rolled and decorated with Vanilla Cream and White Chocolate Shavings

Chocolate Orange Dessert with Vegan Ice Cream **Ve V**

Chocolate Biscuit Crumb with a Vegan Chocolate Orange flavour Ganache style filling & finished with a dusting of Cocoa.

