

BEACON
COUNTRY HOUSE HOTEL

Sample Evening A La Carte Menu

SMALL PLATES

Chef's own Soup of the Day (V,Ve)

Served with Fresh Bread

(£5.95)

Chicken & White Wine Parfait

Served with Melba Toast and Apple & Real Ale Chutney

(£7.95)

Beetroot Cured Smoked Salmon

Served with a Dressed Salad and a Sour Cream & Wholegrain Mustard Dip

(£7.95)

Chicken Tenders

Served with a Dressed Salad and Sweet Chilli Mayonnaise

Small (£7.95) Main (£16.85)

Tomato & Mozzarella (V)

Served with a Dressed Salad and a Balsamic Glaze

(£7.95)

LARGE PLATES

Pulled Pork Burger

Served with French Fries, Homemade Apple Slaw and Side Salad.

(£16.95)

Pan Fried Sea Bass Fillet

Served with a Pineapple Salsa, Lemon & Thyme Roasted New Potatoes and a White Wine Sauce

(£18.95)

Chicken or Vegetable (V,Ve) Masala

Served with Sticky Rice, Onion Bhaji, Plain Naan and Mango Chutney

(£16.95)

Whole Burrata (V)

Served with Sticky Roasted Tomatoes, Basil & Pine Nuts

(£16.95)

Beef or Vegetable (V,Ve) Lasagne

Served with French Fries and Side Salad.

(£16.95)

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SALADS

Prawn Salad

Served with a Marie Rose Sauce, Honeydew Melon & Chilli
(£16.95)

Warm Chicken & Bacon Salad

Succulent Chicken Breast and Crispy Bacon served with a Honey & Mustard Dressing
(£16.95)

SIDES

Bowl of French Fries (V,Ve)

(£4.95)

Seasonal Side Salad (V,Ve)

(£3.95)

Bread Selection (V,Ve)

(£4.95)

DESSERTS

Red Cherry & Pistachio Eaton Mess (V)

(£6.95)

Triple Chocolate Brownie (V)

Served with Chocolate Sauce and Vanilla Ice Cream
(£6.95)

Lemon Posset (V)

Served with Raspberries and a Shortbread Biscuit
(£6.95)

Trio of Luxury Ice Cream (V)

Choose from Double Chocolate, Strawberry, and Vanilla, served with a Sugar Wafer Curl
(£6.95)

Fresh Fruit Salad (V,Ve)

Served with Vanilla Ice Cream or Clotted Cream
(£6.95)

A Selection of Cornish Cheeses (V)

A selection of Cornish Cheese and Biscuits served with Grapes and Chutney
(£9.95)

COLD SELECTION

Fresh Juices – Orange, Apple Cranberry (V,Ve)

Cereals – Fruit & Fibre, Cornflakes, Crunchy Nut Cornflakes, Alpen, Weetabix (V,Ve)

Selection of Fresh Fruit – Prunes, Mandarins, Grapefruit, Fresh Fruit Medley (V,Ve)

Selection of Yoghurts – Natural & Flavoured (V)

COOKED/HOT SELECTION

Beacon Cooked Breakfast

with Sausage, Bacon, Grilled Tomato, Grilled Mushrooms, Fried Potatoes, Baked Beans & Egg of Choice (Fried, Poached, Scrambled)

Beacon Cooked Vegetarian Breakfast (V)

with Vegetable Sausage, Grilled Tomato, Grilled Mushrooms, Fried Potatoes, Baked Beans & Egg of Choice (Fried, Poached, Scrambled)

Smoked Salmon & Scrambled Egg (V)

Served with a slice of lemon

Smoked Kippers

Served with a slice of lemon

French Toast with Bacon

Served with a sprinkling of icing sugar

Homemade Creamy Porridge (V)

Served with a sugar, honey, or golden syrup

Scrambled Egg on Toast (V)

on white or brown toast

Sausage Sandwich

on white or brown bread

Bacon Sandwich

on white or brown bread

Pancakes

Served with Natural Yoghurt and a Berry Compote

TOAST

Selection of White & Brown Toast or Bread (V,Ve & Gluten Free Avail)

TEA & COFFEE

Selection of Teas and Coffees (V,Ve)

Speciality Coffee - Espresso/Latte/Cappuccino (with Breakfast) - £2.00 Supplement

V = made with vegetarian ingredients, Ve = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server

ALLERGEN INFORMATION

Our easy-to-use allergen guide is available on request and provides details of our foods containing any of the 14 major allergens. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.