

## Jazz Sunday Lunch

2 course £15.95

(under 12's £10.95)

3 course with coffee £21.50

(under 12's £15.50)

On the following dates you can enjoy the usual Sunday lunch menu accompanied by the sound of 'Take Five' an excellent Jazz Quintet who play in the modern style.

Sunday 20<sup>th</sup> June

Sunday 18<sup>th</sup> July

Sunday 22<sup>nd</sup> August

Sunday 19<sup>th</sup> September

Sunday 17<sup>th</sup> October

Sunday 21<sup>st</sup> November

## Piano Sunday Lunch

2 course £15.95

(under 12's £10.95)

3 course with coffee £21.50

(under 12's £15.50)

New to the Beachcroft Best Western Hotel. You can now also enjoy your Sunday lunch accompanied by Barbara our Cocktail Pianist.

Sunday 6<sup>th</sup> June

Sunday 11<sup>th</sup> July

Sunday 8<sup>th</sup> August

Sunday 5<sup>th</sup> September

Sunday 10<sup>th</sup> October

Sunday 7<sup>th</sup> November



Clyde Road  
Felpham  
Bognor Regis  
West Sussex  
PO22 7AH

Telephone

01243 827142

Email:

reservations@beachcroft-hotel.co.uk

[www.beachcroft-hotel.co.uk](http://www.beachcroft-hotel.co.uk)



## Sunday Lunch Menu

2 course £14.50

(Under 12's £9.50)

3 course with coffee £19.50

(Under 12's £14.50)

### Jazz & Piano Sunday Lunches in 2010

2 course £15.95

(under 12's £10.95)

3 course with coffee £21.50

(under 12's £15.50)



To make a reservation pop in or call  
**01243 827142**



## Appetisers

### Seafood Salad

Salmon mayonnaise, tiger prawns in a Marie Rose sauce, cod in a lemon dressing with dressed salad leaves

### Smoked Trout Pate

Smoked trout blended with fresh cream & horseradish topped with smoked salmon, served with salad and toasted brown bread

### Sautéed Chicken Liver & Bacon

Fresh chicken livers, sautéed with bacon, tomato, garlic and fresh chilli

### Melon with Raspberry Sorbet

Half a galia melon with raspberry sorbet, fresh raspberries and mint

### Fried Scampi

Deep fried scampi with homemade tartar sauce, dressed salad leaves and lemon

### Mushroom A la Crème

Button mushrooms pan cooked in garlic butter finished with fresh cream and herbs

### Daily Special Appetiser

Please see Blackboard

## Main Course

*'Good food takes time to prepare when fresh, your patience would be appreciated'*  
- Head Chef

### Roast of the Day

Choice of two roasts

### Escalope of Chicken Napolitaine

Breast of chicken, bread crumbed, oven baked, topped with ham and cheese, served with a tomato sauce

### Char-grilled Swordfish Steak

Topped with a spring onion and lemon butter on a bed new potatoes

### Spring Salmon

Poached fillet of salmon, topped with a white wine and watercress sauce on a bed of crushed new potatoes

### Liver & Bacon

Pan cooked Lambs liver with onion gravy served on mashed potato.

### Ricotta & Spinach Tortellini

Served in a tomato sauce with melted cheese.

**All main meals are served with panache of vegetables**

## Desserts

### Summer Pudding

Homemade with summer fruits and served with vanilla cream

### Homemade Banoffee Pie

A biscuit base layered with caramel, banana and fresh cream

### Fresh Fruit Salad

A selection of fresh fruit in juice

### Homemade Meringue Roulade

A soft, chewy meringue rolled with whipped cream and served with a berry coulis

### Cheese & Biscuits

Mature cheddar, ripe brie and stilton served with grapes, celery, homemade onion chutney and a selection of biscuits

### Vanilla Crème Brûlée

Served with a shortbread biscuit

### Homemade Cheesecake

On a biscuit base with mascarpone cheese

### Daily Special Dessert

Please see blackboard

