

VEGETARIAN

Starters

Lincolnshire mushroom panna cotta
Pickled mushrooms, herb oil

Roasted heritage beetroot **GF**
Hummus, dukkah, chilli oil

Main Courses

Lincolnshire wild mushroom and
spinach pithivier, tarragon cream

Butternut squash and du puy lentil curry **GF**
Basmati rice, poppadoms, mango chutney

Cauliflower, sage and chestnut cake
Stilton sauce

*Vegetarian dishes substituted at the same price.
Where applicable to be served with the same
gamish as the meat main course*

CHILDREN'S MENUS

£19.75 per child

available for children up to 12 years of age – served with a basket of flavoured roll and unsalted butter

Please select ONE item from each course

Starters

Melon and soft berries with fruit coulis **V GF**

Tomato soup
with croutons and double cream **V**

Garlic bread with melted cheese **V**

Main Courses

Grilled Beales cheeseburger with chips and salad

Spaghetti Bolognese with grated Parmesan

Grilled chicken breast with chips and peas **GF**

Fish goujons with chips and peas

Spaghetti Napolitaine with grated Parmesan **V**

Desserts

Fresh fruit salad
with Gold Medal vanilla ice cream **GF**

Chocolate mousse
with strawberries, double cream **GF**

Gold Medal vanilla, exclusive strawberry
and Belgian chocolate chip ice cream
with chocolate sauce **GF**

ADDITIONAL COURSES

Sorbets

£5.00 each

An ideal way to cleanse the palate after the starter and before your main course. It also gives that extra touch which is dairy free. All sorbets are served in a tuile basket.

Champagne sorbet **V**

Bombay Sapphire gin, tonic and lime **V**

Pimms No1 and cucumber **V**

Cheese platter **V**

£50.00 per platter
(suitable for 8-10 persons)

Cheese and fruit platters provide a perfect way to casually end a meal, with guests helping themselves to platters in the middle of their table.

To include:

- Brie de Meaux
- Stilton
- Keens mature Cheddar

Homemade chutney, crackers

*also served as an extra course £9.00 supplement per person, or as a replacement course £2.00 supplement per person

Fresh fruit platter **V**

£35.00 per platter
(suitable for 8-10 persons)

To include (subject to seasonal availability):

- Mango
- Paw paw
- Pineapple
- Kiwi fruit
- Strawberries
- Cantaloupe melon
- Honeydew melon
- Watermelon

*For more information on allergens please speak with your event coordinator

V = Vegetarian **GF** = Gluten Free

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