

# WINTER OPENING HOURS

November, December & New Year

## WINTER HOURS FROM NOVEMBER

Food- (New Menu) Thur, Fri & Sat 5pm-9pm/ Sun- Roast on the coast 12-3pm  
The Break Beach Bar Lounge- Thur & Fri 5pm- Late, Sat- 2pm- Late/ Sun- 12-6pm

(Please note: Closed Thur- Sat on the first weekends of Nov & Dec for 'Guitar Retreats' postponed in lockdown. Back for Roast on the coast; Sun Nov 7th & Sun Dec 5th)

Kicking off the festive season...

## CHRISTMAS DINNER PARTIES

Thur 9th, Fri 10th, Sat 11th Dec  
Thur 16th, Fri 17th, Sat 18th Dec

(If your group has an alternative date/ lunch in mind, drop us a line)

## CHRISTMAS & NEW YEAR HOLIDAY OPENING HOURS

Thur 23rd & Fri 24th Closed for Christmas preparations  
Sat 25th Dec- Christmas Day Lunch 12-4pm  
Mon 27th Dec- 5pm- Late  
Tue 28th Dec- 5pm- Late  
Wed 29th Dec- 5pm- Late  
Thur 30th Dec- 5pm- Late  
Fri 31st Dec- New Year's Eve- 5pm-1am  
Sat 1st Jan- New Year's Day Lunch 12-3pm/ Bar 12-6pm  
Sun 2nd Jan- 'The Final Feast'- Roast on the coast 12-3pm/ Bar 12-6pm  
Mon 3rd Jan- Closed for team annual leave/ maintenance until Feb half term

Christmas & Winter Menus-  
[www.beachhousewidemouth.co.uk](http://www.beachhousewidemouth.co.uk)

For further info or bookings-;  
Please email [enquiries@beachhousewidemouth.co.uk](mailto:enquiries@beachhousewidemouth.co.uk)  
or call 01288 361256



# CHRISTMAS DAY OVERLOOKING WIDEMOUTH



Lunch 12- 4pm  
(Bar closes at 7pm)

## STARTERS

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- Twice baked Cornish crab & apple souffle
- Wild boar terrine with melba toast & red onion marmalade
- Beetroot & Whalesborough farm goat's cheese Tart Tatin (can be vg/df)
- Winter vegetable soup drizzled with truffle oil & hazelnut pesto (vg, v, df, gf)

## MAINS

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- Cornish halibut with a lobster bisque sauce, clams & mussels with pickled samphire & cavolo nero buttery crushed potatoes (gf)
- Three bird-roast (Free-range turkey, duck & pheasant) with a sage & onion stuffing, quince, pickled walnuts, goose fat roast potatoes, pigs in blankets & seasonal veg & gravy
- Swannacott Manor farm sirloin of Bude beef with horseradish sauce, Yorkshire pudding, goose fat potatoes, pigs in blankets, seasonal veg & gravy
- Christmas spiced stuffed butternut squash with red onion marmalade, smoked asparagus figs in blankets & red wine jus (vg, df, gf)

## SWEETS

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- Chocolate orange, minced pie baklava with orange sauce & clotted cream
- Christmas pudding with brandy cream
- Pina colada panna cotta (df, gf, vg)
- Whalesborough Farm Cheeseboard

£35  
CHILDREN

£65  
ADULTS

# CHRISTMAS DINNER PARTIES



THURS, FRI & SAT NIGHTS- DEC 9/10/11TH & 16/17/18TH  
(IF YOU HAVE A GROUP & AN ALTERNATIVE DATE OR LUNCH IN MIND, DROP US A LINE)

## STARTERS

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Sticky Asian ribs (df)

Crab cakes with a Pernod & dill mayo

Wild mushroom bruschetta with hazelnut pesto (v, df)

Christmas Spiced butternut squash soup with bread (gf, v, df)

## MAINS

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Locally sourced free-range turkey with gravy & cranberry sauce

Bude beef with Yorkshire pudding, gravy & horseradish sauce

Both served with all the festive trimmings

Duck fat roasted potatoes, pigs in blankets, honey roasted carrots,  
blackberry & apple stuffing, cauliflower cheese, Brussels sprouts & peas

Fillet of plaice on a bed of crushed new potatoes & spinach with a mussel &  
champagne velouté (gf)

Beetroot & red onion Tart Tatin, chestnut stuffing, roast potatoes, roasted carrots,  
Brussels sprouts, peas & a port & cranberry reduction (v, df)

## SWEETS

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Christmas pudding with brandy cream

Chocolate truffle mousse cake with strawberries

Pina colada panna cotta (v, df, gf)

Cheeseboard (£2 supplement)

TWO  
COURSES  
£22

THREE  
COURSES  
£27