

CELEBRATION OF LIFE

At Beeston Fields, we know that planning a funeral or a celerbation of life can be very difficult; it is an emotional time for everyone involved. We have many years' experience of hosting these occasions, so you can feel safe in the knowledge that you will be well looked after.

Ouy clubhouse is a bright and friendly location, with views of the parkland, free parking and close to both the crematorium & local churches, It is very adaptable and can accomodate between 20 and 120 people.

VENUE HIRE £295

(membership venue hire £100)





MENUS

AFTERNOON TEA BUFFET

£20.95

FINGER SANDWICHES

Roast ham, rocket and tomato chutney

Hummus, grated carrot and beetroot(v)

Smoked salmon, cream cheese and dill

Egg mayonnaise and watercress

Warm cheese straws

Pork pie, cornichons and mustard

Freshly baked fruit scones with jam and clotted cream

Belgian chocolate brownie

Glazed lemon tarts

Mini Victoria sponge





BISTRO BUFFET

£17.95

Please choose 4 sandwich and 2 platter options for your guests

OPEN SANDWICHES All served on lightly toasted focaccia bread

Roast ham, rocket and tomato chutney Hummus, grated carrot and beetroot(v) Smoked salmon, cream cheese and dill Pastrami, American mustard and cornichon Atlantic prawn, Marie rose sauce and baby gem lettuce Crispy streaky bacon and smoked chicken mayonnaise Brie and caramelised onion chutney Egg mayonnaise and watercress Whipped feta, roasted red pepper and sun-dried tomato

PLATTER OPTIONS:

Meat prosciutto, pastrami, roast ham and salami served with pickled onions, cornichons and Dejon mustard

Cheese

baked camembert, Colston Bassett stilton, mature cheddar cheeses served with chutney, grapes, celery and crackers

Fish

Smoked mackerel fillet, Atlantic prawns in Marie rose sauce and gravadlax served with sourdough bread, baby gem lettuce and lemon wedges

Antipasti

Marinated olives, artichoke hearts, sun-dried tomato, roasted red peppers, hummus, tzatziki, balsamic onions and bread sticks



MENUS

FORK BUFFET

£23.95

PLEASE CHOOSE 2 OF THE FOLLOWING FOR ALL YOUR GUESTS:

Thai green vegetable curry and pilaf rice(v)

Country sausage and bean cassoulet with sourdough bread

Chicken and smoked bacon casserole with new potatoes

Beef chilli with wild rice, chipotle yogurt and tortilla chips

Spinach and ricotta tortellini, tomato ragu topped with mozzarella and pesto(v)

Beef bourguignon, braised shallots and champ mash

Cold dressed poached salmon with lime and chilli mayonnaise

ALL SERVED WITH THE FOLLOWING:

Mixed salad bowl

Crunchie coleslaw

Creamy potato and chive salad

Warm bakers' basket and butter

Belgian chocolate brownie and flapjack pieces to follow





TRADITIONAL BUFFET

£15.50

SANDWICHES:

Roast ham, rocket and wholegrain mustard Hummus, grated carrot and beetroot(v) Smoked salmon, cream cheese and dill Mature cheddar cheese and chutney

Vegetable quiche

Pork pie, cornichons and mustard

Cajun spiced potato wedges with sour cream dip(v)

Poachers rolls (sausage, smoked bacon, and chestnut mushroom)

Stone baked margarita slice(v)

Southern fried chicken strips with tangy salsa