



BANQUETING
BROCHURE

LONDON N.7.
TELEPHONE NORTH 2461

NOTES ON BOOKING A WEDDING RECEPTION AT

B E A L E ' S

We submit the attached menus as suggestions for your consideration; the Catering Manager would, however, be happy to discuss any special dishes you may desire. You will appreciate that, when selecting the menu for your reception, each course must be selected for the whole party.

These menus include the use of a private room for 2½ hours and the services of high class waiting staff. Should you wish to use the room for a longer period, we shall be pleased to quote the additional charge.

Approximate numbers to be catered for should be given at the time of booking and a minimum number to be paid for must be guaranteed four days prior to the date of the reception. Children are charged at full price if occupying a place at the table.

DEPOSIT On booking the room a deposit of £5 is required, the balance of the account being payable at the end of the reception. The deposit is not returnable if for any reason the reception is cancelled or postponed.

WEDDING CAKES Finest quality wedding cakes made in our own bakery can be supplied:

Single Tier	5 gns.
Two Tier	8 gns.
Three Tier	10 gns.

PHOTOGRAPHER We have a first class resident photographer whose services can be available without obligation. He will attend both the service and reception.

CARS Car hire can be arranged at 60/- per car.

WINES Beale's Restaurant is fully licensed and a full range of Wines, Spirits and Beers can be obtained. Wines, Spirits and Beers may not be brought into the premises.

BANDS The services of our resident Band can be provided and the charges for a 2½ hour period are as follows:-

Pianist	£2. 2. 0.
2 Piece Band	£4. 4. 0.
3 Piece Band	£6. 6. 0.
4 Piece Band	£8. 8. 0.

FLOWERS Floral decoration for the tables -
1 gn., 2 gns., 3 gns., 5 gns.

ooo0ooo

@ 13/6 per head

1st Course

SOUP

Creme of Tomato

Mushroom
Asparagus

Chicken
Minestrone

OR

Grapefruit Cocktail

Tomato Juice

Grapefruit Juice

= = = =

2nd Course

Roast Surrey Chicken and Bacon

Casserole of Chicken

Roast Norfolk Turkey and Chipolata ✓

Roast Saddle of Lamb with Redcurrant Jelly

Grilled Minute Steak, Tomato & Mushrooms

Grilled Pork Chop, Tomato & Mushrooms

Braised Beef a la Mode

Potatoes -

Duchesse

Roast

Chipped

Saute

Parisienne

Garden Peas

Fresh Green Vegetable in season

= = = =

Sweet Course

Ice Gateau and Fruit Salad

Peach Melba

Cassata with Pineapple

Souffle Alaska with Pears Flambe

Souffle Duchesse with Peaches Flambe

OR

The Cheese Board

- - - -

Rolls and Butter

Coffee

@ 16/- per head

1st Course

SOUP

Creme of Tomato

Mushroom

Chicken

Asparagus

Minestrone

OR

Grapefruit Cocktail

Tomato Juice

Grapefruit Juice

====

2nd Course

Poached Fillet of Turbot with Shrimp Sauce

Fillet of Sole Mornay

Main Course

Roast Surrey Chicken and Bacon

Saute Chicken Maryland

Casserole of Chicken

Roast Norfolk Turkey and Chipolata

Roast Saddle of Lamb with Redcurrant Jelly

Escalope of Veal Viennoise or Napolitaine

Potatoes -

Duchesse

Roast

Chipped

Saute

Parisienne

Garden Peas

Fresh Green Vegetable in Season

====

Sweet Course

Cassata with Pineapple

Peach Melba

Pear Belle Helene

Savarin of Rum

Strawberry Charlotte Russe with Vanilla Ice
Cream

Mousse

Creme Caramel

OR

The Cheese Board

====

Rolls and Butter

Coffee

© 18/6 per head

1st Course

Ravioli Italienne	Prawn Cocktail
Fresh Grapefruit	Iced Melon

=====

2nd Course

Crene of Tomato	
Crene of Mushroom	Veloute of Chicken
Crene of Asparagus	Minestrone

=====

3rd Course

Lamb Cutlet Reforme
River Trout Meuniere
Poached Fillet of Turbot with Shrimp Sauce

=====

Main Course

Roast Surrey Chicken & Bacon
Roast Norfolk Turkey & Chipolata
Saute Chicken Maryland
Escalope of Veal Viennoise or Napolitaine
Roast Saddle of Lamb with Redcurrant Jelly
Casserole of Chicken

Potatoes -	Duchesse	Roast
	Chipped	Saute
	Parisienne	

Garden Peas	Runner Beans
Button Brussels Sprouts	Braised Celery

=====

Sweet Course

Cassata with Pineapple	Pear Belle Helene
Peach Melba	Savarin of Rum
Strawberry Charlotte Russe with Vanilla Ice Cream	
Ice Cateau with Peaches Flambe au Liqueur	
Cassata Panier Cerises	

OR

The Cheese Board

=====

Petit Fours

=====

Rolls and Butter

Coffee

@ 20/- per head

1st Course

Hors d'Oeuvres	Spaghetti Italienne
Ravioli au Gratin	
Iced Melon	Prawn Cocktail

=====

2nd Course

Creme of Tomato	Creme of Mushroom
Consomme Royale	Creme of Asparagus
Minestrone	Veloute of Chicken

=====

Main Course

Roast Aylesbury Duckling	
Grilled Half Poussin	
Fresh Lobster, Boiled, Mornay or Cardinal	
Potatoes - Duchesse	Roast
Chipped	Saute
Parisienne	
Garden Peas	Runner Beans
Button Brussels Sprouts	Braised Celery

=====

Sweet Course

Cassata with Pineapple
Peach Melba
Pear Belle Helene
Savarin of Rum
Strawberry Charlotte Russe with Vanilla
Ice Cream
Ice Gateau with Peaches Flambe au Liqueur
Cassata Panier Cerises

OR

The Cheese Board

=====

Petit Fours

=====

Rolls and Butter

Coffee

@ 22/6d per head

1st Course

Hors d'Oeuvres	Ravioli Italienne
Prawn Cocktail	
Iced Melon	Fresh Grapefruit
===	

2nd Course

Creme of Tomato	Creme of Mushroom
Consomme Royale	Creme of Asparagus
Minestrone	Veloute of Chicken
===	

3rd Course

Scampi Provencale	Lobster Vol au Vent
Fillet Sole Veronique	
===	

Main Course

Grilled Tournedos Chasseur
Roast Aylesbury Duckling
Grilled Porterhouse Steak Garni
Grilled Half Poussin

Potatoes - Duchesse	Roast
Chipped	Saute
Parisienne	

Garden Peas	Runner Beans
Button Burssels Sprouts	Braised Celery
French Beans	Cauliflower
===	

Sweet Course

Bombe Pralinee - Gateau Moka
Strawberries with Fresh Dairy Cream
Ice Gateau with Cream Swans a la Maison
Savarin of Fruit with Fresh Dairy Cream
Pineapple, Peaches, with Fresh Dairy Cream
Cassata Panier Cerises
Fresh Whole Pineapple Orientalc

OR

The Cheese Board

====

Petit Fours

====

Rolls and Butter

Coffee

BUFFET MENUS

@ 10/6d per head

Assorted Sandwiches
Sausage Rolls
Small Chicken Vol au Vents
Cheese Straws
Mousse
Ices
Assorted Iced Fancies
Reception Pastries
Coffee

@ 12/6d per head

Canapes
Assorted Sandwiches
Sausage Rolls
Lobster Bouchees
Small Chicken Vol au Vents
Savoury Brioche
Cheese Straws
Cheese Biscuits
Mousse
Meringues Chantilly
Ices
Assorted Iced Fancies
Reception Pastries
Crisps, Gherkins & Olives
Tea & Coffee

BUFFET MENUS

@ 13/6d per head

Canapes

Assorted Sandwiches

(Chicken, Ham & Tongue)

Sausage Rolls

Small Chicken Vol au Vents

Lobster Bouchees

Savoury Briochees

Cheese Straws

Cheese Biscuits

Mousse

Meringues Chantilly

Ices

Assorted Iced Fancies

Reception Pastries

Crisps, Gherkins & Olives

Tea and Coffee

====

B.10/60

BUFFET MENUS

@ 17/6d per head (or less Scampi 16/-)

Canapes

Consomme en Tasse

Salted Nutes : Cheese Straws

Mousse of Chicken & Ham

Fillet of Sole in Aspic

Fillet of Scotch Beef

Chaufroid of Chicken

HOT

Bouchees of Lobster

Chipolata Sausages

Scampi fried in Butter

Sandwiches:- Turkey, Ham, Tongue

Sausage Rolls

Meringue Chantilly

Mousse

Fruit Salad

Neapolitan Ice Cream

Reception Pastries

Coffee : Tea