















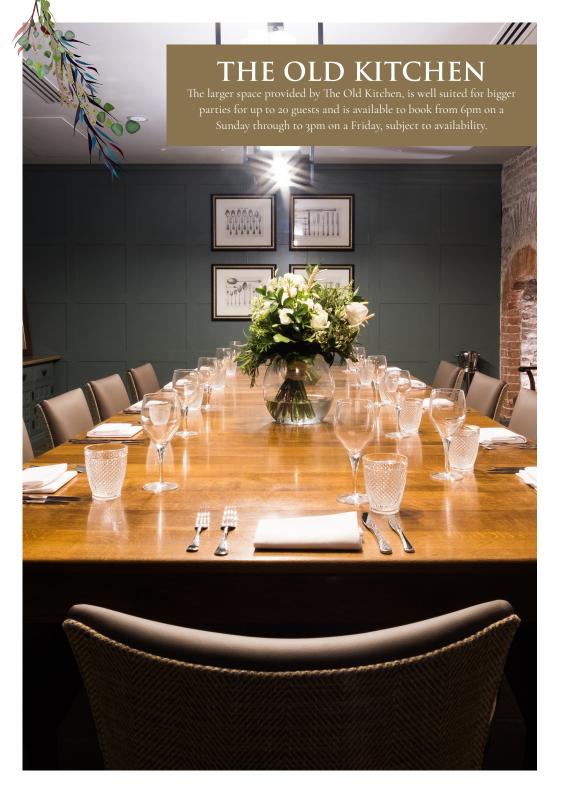
A STUNNING 18TH CENTURY COACHING INN IN THE HEART OF BEVERLEY WITH TWO PRIVATE ROOMS, PERFECT FOR YOUR SPECIAL CELEBRATIONS.

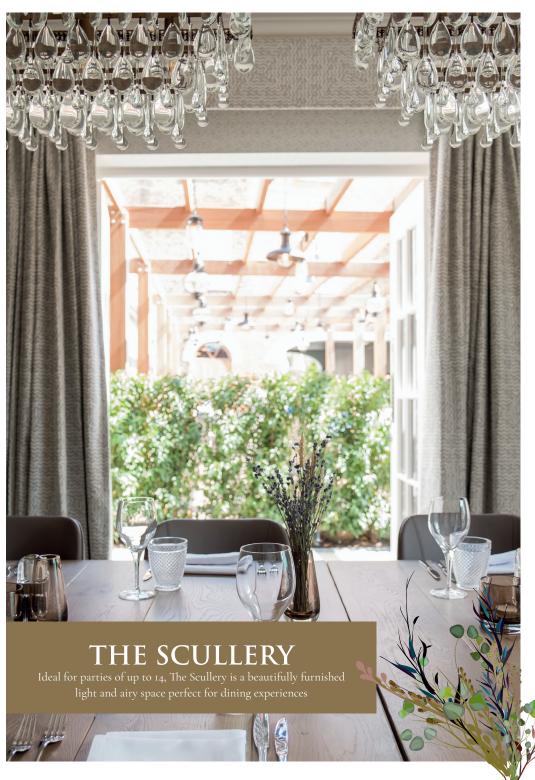
> Originally an important meeting place for local farmers and businessmen to conduct business, The Beverley Arms has been lovingly restored, balancing the need to preserve historic features with the desire to offer a contemporary experience.

PERFECTLY LOCATED

Packed with character with a beautiful pewter bar and lounges leading to an orangery restaurant plus a large heated outdoor space for eating al fresco, The Beverley Arms provides a luxurious experience in the Georgian Quarter of Beverley opposite St Mary's Church and close to the Westwood and Beverley racecourse.







SIX COURSE SET MENU

£70 PER PERSON

Your visit begins with a chilled glass of Champagne on arrival accompanied by a selection of the following nibbles:

Satay chicken skewers
Lime, chilli and ginger king prawn skewers
Cumin and orange blossom marinated halloumi and butternut squash skewers
Marinated olives and feta
Parmesan cheese straws
Followed by a selection of homemade breads and butters

STARTERS

Duck egg yolk ravioli, truffle mash, asparagus veloute
Pigcon Wellington, carrot and green bean parcel, black pudding, juniper jus
Beef carpaccio, horseradish aioli, pickled vegetable salad, pecorino shavings
Pan fried king scallops, confit belly pork press, piccalilli puree, crackling

MAIN COURSES Five spiced duck breast, cherry hoisin,

pickled Asian pear and cucumber salad, steamed duck leg dumplings Monkfish and salmon roll, sauteed sea vegetables, saffron potato, shellfish bisque Roast rack of lamb, lemon and anchovy stuffed belly, pea puree, potato fondant, lamb jus Vegetable hot pot, sage polenta cubes, whisky braised carrots, celeriac puree

DESSERTS

Mango panna cotta, passion fruit gel, mango salsa, mango tuile Warm pistachio cake, cherry sorbet, pistachio mousse Cappuccino creme brulee Pear and almond crumble, custard ice cream, almond brittle

TO FINISH

A selection of British cheeses for the table served with celery, grapes, quince jelly chutney, crackers



The menu below is just a sample of the tasting treats available at The Beverley Arms. This menu will change with the seasons and Chef will source the best ingredients that are available at the time of your booking. Nine delicious courses to enjoy, with an example as follows:

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Lime, chilli and ginger king prawn skewers Cumin and orange blossom marinated halloumi and butternut squash skewers

Marinated olives, feta

Parmesan cheese straws
Followed by a selection of homemade breads and butters

Compressed watermelon, smoked feta cheese, mint oil

Braised oxtail roulade, pearl barley, wild garlic, onion oil

King prawn consomme, shiitake mushroom, black sesame seeds

Loin of lamb, sweetbreads, peas and asparagus, mint gel

Yoghurt and basil sorbet, lemon mousse, toasted pine nuts

Chocolate and cherry dome, iced cherry parfait, pistachio crumbs

Roquefort trifle, pear relish

















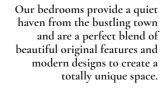








NEED TO STAY OVERNIGHT? AS WELL AS OUR MEETING SPACES WE ALSO HAVE 38 GORGEOUSLY INDIVIDUAL GUEST ROOMS. WE'D LOVE YOU TO STAY!



SPECIAL RATES AVAILABLE

From Cosy to Character and Family to Feature, we have lots of beautiful rooms to suit your needs. With lots of little touches like fresh milk for a proper cup of tea through to freshly filtered water and White Company toiletries, we have everything you need for a wonderful nights sleep. Special rates are available – please speak to one of the team for more details or call 01482 296999.

READY TO BOOK? WE'RE ALWAYS ON HAND TO DISCUSS YOUR REQUIREMENTS - HERE IS A LITTLE MORE INFORMATION THAT YOU MIGHT FIND USEFUL.

PARKING

We are really fortunate to have a car park. We operate this on a first come first served basis. However, if you are unable to find a space there are local car parks available a short walk away. If you've guests arriving from the nearby train or bus stations, then we'd be more than happy to arrange their taxi transfer.

CONTACT US

Please call us on 01482 296999 to discuss your requirements, or email privatedining@beverleyarms.co.uk



6 CELEBRATE WITH US 7

