

BOXING DAY

Friday 26th December 2026

**CARVERY & FULL MENU
AVAILABLE**

Served From 11:30 - 5:00pm

NEW YEARS EVE

Thursday 31st December 2026

**CARVERY & FULL MENU
AVAILABLE**

Served From 11:30 - 5:00pm

NEW YEARS DAY

Friday 1st January 2027

**CARVERY & FULL MENU
AVAILABLE**

Served From 11:30 - 5:00pm

CHRISTMAS & NEW YEAR OPENING HOURS

Monday 9th Nov - Tuesday 10th Nov	Closed
Wednesday 11th Nov - Saturday 14th Nov	11:30 - 8:00
Sunday 15th Nov	11:30 - 6:30
Monday 16th Nov - Tuesday 17th Nov	Closed

CHRISTMAS FAYRE START DATE

Wednesday 18th Nov - Saturday 21st Nov	11:30 - 8:00
Sunday 22nd Nov <i>Fayres Not Available on Sundays</i>	11:30 - 6:30
Monday 23rd - Tuesday 24th Nov	Closed
Wednesday 25th Nov - Saturday 28th Nov	11:30 - 8:00
Sunday 29th Nov <i>Fayres Not Available on Sundays</i>	11:30 - 6:30
Monday 30th Nov - Tuesday 1st Dec	Closed
Wednesday 2nd Dec - Saturday 5th Dec	11:30 - 8:00
Sunday 6th Dec <i>Fayres Not Available on Sundays</i>	11:30 - 6:30
Monday 7th Dec - Tuesday 8th Dec	Closed
Wednesday 9th Dec - Saturday 12th Dec	11:30 - 8:00
Sunday 13th Dec <i>Fayres Not Available on Sundays</i>	11:30 - 6:30
Monday 14th Dec - Tuesday 15th Dec	Closed
Wednesday 16th Dec - Saturday 19th Dec	11:30 - 8:00
Sunday 20th Dec <i>Fayres Not Available on Sundays</i>	11:30 - 6:30
LAST WEEK OF CHRISTMAS FAYRES	
Monday 21st Dec - Wednesday 23rd Dec	11:30 - 8:00

Thursday 24th Dec (Christmas Eve)	Closed
Friday 25th Dec (Christmas Day)	Closed
Saturday 26th Dec (Boxing Day)	11:30 - 5:00
Sunday 27th Dec	11:30 - 6:30
Monday 28th Dec - Tuesday 29th Dec	11:30 - 5:00
Wednesday 30th Dec	11:30 - 8:00
Thursday 31st Dec (New Years Eve)	11:30 - 5:00
Friday 1st Jan (New Years Day)	11:30 - 5:00
Saturday 2nd Jan	11:30 - 8:00
Sunday 3rd Jan	11:30 - 6:30
Monday 4th Jan - Tuesday 5th Jan	Closed

Christmas fayre menu not available Sundays

THE BECK

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Telephone: 01507 472999

www.thebeck.co.uk

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PERFECT GIFT FOR CHRISTMAS
**GIFT
VOUCHERS**
AVAILABLE
PURCHASE AT THE BAR

THE BECK CHRISTMAS FAYRE MENU

THREE COURSES **£18.99** PER HEAD

**Book your table before
it's too late!**

Booking forms also available in
the restaurant or can be downloaded
from our website:

Talk to a member of staff or
Telephone: 01507 472999

www.thebeck.co.uk

GENERAL INFORMATION

- When booking your party please ask a member of our team for a booking form and return it to us as soon as possible with your deposit of £5 per person. Deposits are non refundable.
- Loyalty cards cannot be used on the Christmas Fayre menu.
- Gift vouchers purchased from the bar may be used as payment towards your fayre booking.
- We kindly ask that all fayres are paid for in full in advance of the event wherever possible. Paying in advance helps ensure a smoother setup and running of your event.
- No outstanding balances may remain after your fayre has finished. Any remaining balance must be settled either before or during your event.
- Deposits for bookings cancelled at short notice or without sufficient notice are non-refundable.
- If you need to make any changes to your booking or cancel your fayre, please let us know as soon as possible.
- We accept most major credit cards.
- Booking is necessary for the Christmas Fayre Menu.**

CHRISTMAS FAYRE

Festive themed table decorations & free
Christmas cracker for guests!

Book your party today!

ADULTS	KIDS
£18.99	£14.99
PER HEAD	PER HEAD

Christmas fayre menu not available Sundays

HOW TO BOOK

1 2 3

Choose your party
and **provisionally**
make your reservation
with us

Take one of our
Booking Forms away
with you to fill in along
with this menu

Return it to us
along with your
deposits
(£5 per person)

Our Christmas Fayre Menu is available
Wednesday 18th November - Wednesday 23rd December

See opening hours on reverse.

Christmas Fayre menu not available on Sundays

**Booking forms must be returned at least one week before your
reservation date or your reservation will be cancelled.**

Booking forms are available in the restaurant or can be
downloaded from our website: www.thebeck.co.uk

VEGAN, VEGETARIAN & GLUTEN FREE

**Vegan, Vegetarian and Gluten Free Fayre Menus
are available upon request**

Please ask our team for a dedicated booking form

STARTERS

Classic Prawn Cocktail

Succulent cold-water prawns served with crisp lettuce, cherry tomatoes and finely sliced red onion, finished with our classic seafood sauce. Served with toasted brown bread and a grilled lemon wedge.

Punjabi Tandoori Chicken Skewers

Inspired by the vibrant flavours of Punjab, Northern India, our homemade chicken skewers are marinated in a traditional tandoori paste made with authentic Indian herbs and spices before being grilled until charred and succulent. Served with a cooling mint raita dip and fresh side salad garnish.

Homemade Honey & Parsnip Soup

Our 100% homemade and handcrafted soup – made with sweet honey-roasted parsnips, blended to a velvety smooth finish and topped with fresh cream, truffle oil drizzle and crispy parsnip shavings. Served with warm crusty bread.

Winter Brie Wedges

A Christmas favourite featuring golden, crispy Brie wedges with a rich melting centre, served with a sweet tomato & chilli chutney and fresh side salad garnish.

ALLERGENS

If you have any food allergies, intolerances or dietary requirements, please inform a member of our team and indicate on the booking forms the person and their dietary requirements to help us serve you. Wherever possible, our chefs will be happy to prepare alternative dishes or make suitable substitutions to accommodate your needs.

THE BECK



MAINS

Our Famous Festive Carvery

Your choice from the Carving Deck with all the Christmas trimmings! Choose from Norfolk turkey, honey glazed gammon or succulent beef served with yorkshire pudding, sage & onion stuffing & your choice of potatoes, vegetables & gravy. **Vegan & Veggie Options Available.**

Showstopper Chicken Ballotine

Homemade Chicken Ballotine filled with a traditional sage & onion stuffing, wrapped in smoked pancetta bacon and roasted until beautifully golden and succulent. Finished with a rich white wine, garlic and tarragon sauce and served with buttery mash and seasonal vegetables.

Thai Shredded Chilli Beef

Crispy shredded beef tossed in a sweet and sticky Thai chilli glaze made with garlic, ginger and fresh chillies. Served with fragrant white rice and a refreshing cucumber and carrot salad dressed in sesame oil.

Festive Forager Pie

Our homemade pie filled with tender chicken, mushrooms and fragrant sage in a rich, creamy maple sauce, encased in a golden puff pastry. Served with buttery mashed potato, seasonal vegetables and a rich gravy.

DESSERTS

Classic Christmas Pudding

Traditional Christmas Pudding served with your choice of homemade brandy sauce, vanilla custard or vanilla ice-cream.

Chocolate & Salted Pretzel Sundae

Rich chocolate ice cream layered with smooth white chocolate and milk chocolate sauces, finished with crunchy crushed salted pretzels, whipped cream and a crisp wafer.

Peach Melba Trifle

A taste of summer this winter with our homemade trifle - sponge, raspberry jelly, fresh raspberries, juicy peaches, vanilla custard, Chantilly cream, squirty cream, a classic trifle wafer and raspberry sauce to finish it all off.

Drizzled Profiteroles

Light choux pastry profiteroles filled with smooth cream, served with fresh pouring cream and your choice of rich milk chocolate sauce or indulgent toffee sauce.