

# Dinner at the Beechwood Hotel

## Autumn Menu 1

Hors d'œuvre and Amuse Bouche

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### To Start

Smoked haddock twice baked soufflé, pea velouté, spinach,  
roast tomato salad £8.50

Wild mushroom arancini, pickled celeriac, mushroom ketchup, saffron aioli,  
endive, rocket oil, smoked dapple shavings V £7.50

Pan seared wood pigeon, compressed pear,  
marinated blackberry, beetroot, red wine syrup £7.75

Pan seared Western Isle scallops, cauliflower purée, cauliflower beignets, orange gel,  
parma ham crisp, pea shoots £10.50

Chef's daily special

### To Follow

28 day aged Hevingham beef flat iron steak, onion purée, burnt onions,  
curly kale, black garlic purée, potato terrine, red onions\* £26.95

Roasted halibut with prawn crumble topping, roast new potatoes, spinach,  
carrot peas, roast cherry vine tomatoes, chive and lemon beurre blanc £22.50

Seared loin of Norfolk venison, wholegrain mustard pomme puree,  
butternut squash, roasted baby leeks, carrot, red wine jus \* £25.95

Cabbage parcel and nut farce, roast baby vegetables, potato terrine,  
honey and rosemary dressing V \* £15.95

Chef's daily special

### Allergens

***Some dishes may contain nuts and other allergens***

***When placing your order, please make our team aware if you have any dietary requirements***

***\* Gluten Free Dishes***

***V vegetarian***

**Head Chef Team Scott Elden and Lawrence Gurney**