

Dinner at the Beechwood Hotel

Autumn Menu 2

Hors d'œuvre and Amuse Bouche

To Start

Walsingham cheese tart, tomato and basil sorbet and pea shoot salad £8.50

Smoked Partridge breast, celeriac and red onion remoulade, pea puree, pistachios, watercress 8.25

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

North African spiced squash, goat's cheese mousse, red onion marmalade, crispy onions, mint vinaigrette * V £7.50

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

Pan seared Lowestoft sea bass, sautéed new potatoes, shaved fennel, Fine green beans, tomato fondue sauce £22.50

Pan seared Pheasant breast, fondant potatoes, Roast tenderstem broccoli, braised red cabbage, wild mushroom cream reduction 24.95

Rosti potato pancake filled with wild mushrooms, Binham blue cheese, spinach, roasted root vegetables, balsamic glaze 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