

Dinner at the Beechwood Hotel

Hors d'œuvre and Amuse Bouche

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To Start

Ham Hock Terrine, homemade picallili, pea purée, apple batons, toasted sour dough £8.50

Oven baked flat mushroom, chestnut and blue cheese stuffing, walnut crumb,
creamed leeks, rocket oil V £7.50

Salmon and prawn mousse, beetroot purée, celeriac remoulade, dill and chive yoghurt GF
£8.25

Pan seared scallops, cauliflower purée, cauliflower beignets, orange gel,
parma ham crisps, pea shoots £10.95

Wood Pigeon, compressed pear, marinated blackberry, red wine syrup GF £8.25

Chef's daily special

To Follow

Saddle of lamb, buttered mash, braised red cabbage, honey roasted carrots, redcurrant jus
GF £26.95

Flat iron steak, herb roasted new potatoes, carrot purée, curly kale,
roasted onions, madeira jus GF £27.50

Herb crusted fillet of hake, dauphinoise potato, petits pois,
broccoli and almonds, caper buerre noisette £22.50

Guinea Fowl, chateau potatoes, pancetta and butterbean cassoulet,
buttered cabbage, port jus GF £24.95

Three cheese caramelised onion tart, wilted spinach, slow roasted tomatoes,
rosemary cream sauce V £15.95

Chef's daily special

Allergens: Some dishes may contain nuts and other allergens

When placing your order, please make us aware if you have any dietary requirements

GF Gluten Free Dishes

some other dishes can be adjusted to be made Gluten free, please ask us for details

V Vegetarian

Head Chef Team Scott Elden and Lawrence Gurney