

Dinner at the Beechwood Hotel

Hors d'œuvre and Amuse Bouche

To Start

Pan seared Western Isle scallops, pea cream, candied tomatoes,
crispy pancetta, apple cider dressing **£10.50 ***

Butternut squash and roasted garlic potato cake,
smoked paprika crème fraîche, sage oil **£7.50**

Confit lemon chicken with crispy skin, mushroom emulsion,
braised leeks, thyme and lemon dressing **£7.75 ***

Crispy prawn and Scottish salmon bon bons, parsley purée,
mango and cucumber salsa, dill and caper oil **£8.50**

Chef's special starter of the day

To Follow

Swannington Farm to Fork 28 day aged fillet beef,
beef fat fondant potato, roasted squash, Spring green cabbage,
Norfolk ale and onion purée, madeira jus **£29.95 ***

Oven baked Atlantic Halibut, parmentier potatoes,
sautéed Mediterranean vegetables, pea purée, tomato fondue **£22.50 ***

Glazed Gressingham duck breast, gratin dauphinoise, bok choy, baby carrots,
roasted plums, Norfolk honey and soy cashew nuts, rich port jus **£25.95 ***

Spinach and wild mushroom risotto, toasted pine nuts,
herb mascarpone, parmesan shavings **£15.95 *V**

Chef's special main dish of the day

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