

Sunday Lunch at the Beechwood Hotel

Hors d'œuvre and Amuse Bouche

To Start

Crispy seafood bon bons, parsley purée,
mango and cucumber salsa, dill and caper oil

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

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

Baked tomato and red pepper galettes, goats cheese,
olive tapenade, basil, sherry vinaigrette

Hot smoked Scottish Salmon salad, textures of beetroot, baby gem lettuce, shaved fennel,
dill and lemon crème fraîche *

To Follow

Swannington Farm to Fork roasted sirloin of beef,
Yorkshire pudding, duck fat roast potatoes,
seasonal buttered vegetables, carrot purée, roast gravy

Gloucester Old Spot roast pork, crackling, château potatoes,
sage and roast onion stuffing, seasonal buttered vegetables, apple sauce and pan gravy

Pan seared fillet of Lowestoft sea bass, creamed mash potato, spinach,
roasted tender stem broccoli, coriander and vanilla sauce *

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

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

2 Courses £23.50

3 Courses £29.95

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La cafetière, cappuccino, latte or espresso coffee and petits fours
£3.00 per person

* *Gluten Free Dishes*
V Vegetarian