

Dinner at the Beechwood Hotel

Vegan Menu - available to pre-order

Hors d'œuvre and Amuse Bouche

To Start

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

Tomato and red pepper salad, vegan cheese,
olive tapenade, basil, sherry vinaigrette £7.50 *

Grilled broccoli, satay sauce, charred lime, chilli and coriander £7.50 *

To Follow

Pesto gratinated aubergine,
caponata, pomegranate couscous, lemon dressing £15.95 *

Teriyaki tofu, pickled cucumber, sesame seeds,
spring onion and coriander dressing £15.95 *

Beetroot and red onion tarte tatin, butternut squash mash,
orange, tender stem broccoli, balsamic dressing £15.95

To Finish

Lemon cheesecake, lemon sorbet,
orange supremes, red berry coulis £7.95 *

Rhubarb and custard bake, rhubarb coulis, vanilla ice cream £7.95

Pineapple and coconut ice, poached pineapple,
garden mint, cinnamon syrup £7.95 *

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

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*

Head Chef Team Scott Elden and Lawrence Gurney