

Dinner at the Beechwood Hotel

Vegetarian Menu

Hors d'œuvre and Amuse Bouche

To Start

Baked tomato and red pepper galettes, goats cheese, olive tapenade,
basil, sherry vinaigrette **£7.50**

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

Halloumi, watermelon and garden mint salad, sour dough crisps, green beans,
lemon and olive oil dressing **£7.50**

To Follow

Stuffed aubergine parcels, sweet potato ricotta, rocket and pine nut salad,
gremolata crumb, rich tomato sauce **£15.95**

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

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

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