

Dinner at the Beechwood Hotel

Hors d'œuvre and Amuse Bouche

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To Start

Pan seared Western Isle scallops, parsnip purée, roasted hazelnuts, chorizo **£11.50 ***

Cauliflower fritters, Baron Bigod, pickled sultanas, dill and garlic emulsion **£7.50 V**

Gressingham duck liver parfait, orange gel,
Victoria plum compote, toasted sour dough, pistachio crumb **£7.75**

Cured sea trout, chilli oil, shiso, cucumber ribbons, buttermilk dressing **£8.50 ***

Chef's special starter of the day

To Follow

Swannington Farm to Fork 28 day aged fillet beef, braised oxtail croquette,
chantenay carrots, carrot purée, cavolo nero, wild mushroom jus **£29.95**

Parma ham wrapped monkfish, saffron potatoes, peas, kale,
brown shrimp and caper butter sauce **£24.50 ***

Treacle cured Norfolk venison, brown butter pommes purée, celeriac,
roasted parsnips, kale, caramalised shallots, port jus **£25.95 ***

Selection of roasted squash, puy lentils, goats cheese, sage, amaretti crumb **£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