

Dinner at the Beechwood Hotel

Hors d'œuvre and Amuse Bouche

To Start

Pan seared Western Isle scallops, parsnip purée, roasted hazelnuts, chorizo £12.50 *

Baked field mushroom rarebit, wilted spinach, tarragon, pickle dressing, crushed walnuts £7.95 V

Norfolk wood pigeon, celeriac remoulade, pickled cherries, crispy potato, port jus £8.50 *

Norfolk Moules marinière, garlic and cream sauce, parsley, crusty bread £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

Pan seared fillet of hake, sautéed new potatoes, fennel and apple, roasted beetroot, dill sauce £24.50 *

Breast of cornfed chicken, fondant potato, braised red cabbage, charred leeks, bacon cream sauce £24.50 *

Slow roasted celeriac steak, pommes puree, Autumn greens, crispy shallots, pine nuts, gochujang sauce £18.50 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