

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 ***

Baked field mushroom rarebit, wilted spinach, tarragon, pickle dressing **£7.50 V**

Norfolk wood pigeon, celeriac remoulade, pickled cherries, puffed rice, port jus **£7.75 ***

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 **£22.50 ***

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