

# Sunday Lunch at the Beechwood Hotel

Hors d'œuvre and Amuse Bouche

## To Start

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

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

Baked field mushroom rarebit, wilted spinach, tarragon, pickle dressing

Whipped Suffolk brie salad, cranberries, dates, candied walnuts, baby leaves \*

Cured sea trout, kasundi, Kashmiri chilli oil, shiso, buttermilk dressing \*

## To Follow

Swannington Farm to Fork roasted sirloin of beef,  
Yorkshire pudding, duck fat roast potatoes,  
seasonal buttered vegetables, carrot purée, roast gravy

Gloucester Old Spot roast pork, crackling, château potatoes,  
sage and roast onion stuffing, seasonal buttered vegetables, apple sauce and pan gravy

Pan seared fillet of hake, sautéed new potatoes, fennel and apple, dill sauce \*

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

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

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**2 Courses £23.50**

**3 Courses £29.95**

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

**£3.00 per person**

*\* Gluten Free Dishes  
V Vegetarian*