

Dinner at the Beechwood Hotel

Vegan Menu - available to pre-order

Hors d'œuvre and Amuse Bouche

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To Start

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

Tomato and red pepper salad, vegan cheese,
olive tapenade, basil, sherry vinaigrette **£7.50 ***

Grilled broccoli, satay sauce, charred lime, chilli and coriander **£7.50 ***

To Follow

Pesto gratinated aubergine,
caponata, pomegranate couscous, lemon dressing **£15.95 ***

Teriyaki tofu, pickled cucumber, sesame seeds,
spring onion and coriander dressing **£15.95 ***

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

To Finish

Lemon cheesecake, lemon sorbet,
orange supremes, red berry coulis **£7.95 ***

Rhubarb and custard bake, rhubarb coulis, vanilla ice cream **£7.95**

Pineapple and coconut ice, poached pineapple,
garden mint, cinnamon syrup **£7.95 ***

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La cafetière, cappuccino, latte or espresso coffee and petits fours **£3.00**

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*