

Dinner at the Beechwood Hotel

Vegetarian Menu

Hors d'œuvre and Amuse Bouche

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To Start

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

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

Halloumi, watermelon and garden mint salad, sour dough crisps, green beans, lemon and olive oil dressing **£7.50**

To Follow

Spinach and wild mushroom risotto, toasted pine nuts, herb mascarpone, parmesan shavings **£15.95 *V**

Selection of roasted squash, puy lentils, goats cheese, sage, amaretti crumb **£15.95 ***

Slow roasted celeriac steak, pommes puree, Autumn greens, crispy shallots, pine nuts, gochujang sauce **£15.95 ***

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*

Head Chef Team Scott Elden and Lawrence Gurney