

Dinner at the Beechwood Hotel

Vegetarian Menu

Hors d'œuvre and Amuse Bouche

To Start

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

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

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 £18.50 *

Selection of roasted squash, puy lentils, goats cheese, sage, amaretti crumb £18.50 *

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

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