

# 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 **£12.50 \***

Smoked Scottish salmon ballontine, caviar, textures of apple, horseradish cream **£8.50 \***

Norfolk Game terrine, cranberry gel, pickled mushroom, toasted fruit bread **£8.50**

Norfolk wood pigeon, celeriac remoulade, cherries, crispy potato, port jus **£8.50 \***

Oven baked stuffed flat field mushroom, chestnut and blue cheese stuffing,  
walnut crumb, creamed leeks, rocket oil (V) **£7.95**

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 sea bass, sautéed new potatoes, braised fennel,  
broccoli, white wine and dill cream sauce **£25.50 \***

Treacle cured Norfolk venison, brown butter pommes purée, celeriac,  
roasted parsnips, kale, caramalised shallots, port jus **£28.95 \***

Norfolk pheasant breast, buttered mash, roasted root vegetables, broccoli puree, red wine jus **£28.95**

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