

Sunday Lunch at the Beechwood Hotel

Hors d'œuvre and Amuse Bouche

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Parsnip and white onion soup, chive oil and croutons

Smoked Scottish salmon ballontine, caviar, textures of apple, horseradish cream (GF)

Norfolk Game terrine, cranberry gel, pickled mushroom, toasted fruit bread

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

Lentil, beetroot and goats cheese salad, roasted walnuts, pear, balsamic dressing (V&GF)

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Slow pot roasted Norfolk lamb shank, buttered mash, braised red cabbage,
honey roasted carrots, red currant jelly jus (GF)

Butter roasted Norfolk turkey breast cranberry sauce, thyme bread sauce, duck fat roast
potatoes, roast parsnips, chantenay carrots, brussel sprouts, roast gravy (GF)

Pan seared fillet of sea bass, sautéed new potatoes, braised fennel,
broccoli, white wine and dill cream sauce (GF)

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

Shoulder of Norfolk venison hot pot, carrot puree, kale,
roasted root vegetables, red wine jus (GF)

Glazed carrot, mushroom and hazelnut tart, roasted cherry vine tomatoes,
creamed spinach, baby leaf salad (V)

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Christmas pudding and brandy sauce (V)

Sticky toffee pudding, toffee sauce and vanilla ice cream (V)

Biscoff chocolate torte, crème chantilly, pecans, chocolate syrup (V)

Selection of artisan cheeses; Binham blue, Norfolk Smoked Dapple,
Baron Bigod Suffolk Brie, Barbers mature cheddar with celery and grapes (V)

Fresh fruit (V&GF)

Ice cream and sorbet (V&GF)

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La cafetière coffee and mince pies and chocolates

£32.50