

Dinner at the Beechwood Hotel

Vegan Menu - available to pre-order

Hors d'œuvre and Amuse Bouche

To Start

Vegan cheese and caramelised red onion salad, cos lettuce leaf,
dill compressed pear, sour dough crouton **£7.95 ***

Poached potato Gnocchi, butternut purée, sage, chive oil, roasted hazelnuts **£7.50 ***

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

To Follow

Portabello mushroom kiev, walnut and thyme crumb, braised chicory,
wilted spinach, roasted new potatoes, garlic bechamel **£18.50 ***

Oven baked stuffed bell pepper, lemon and pomegranate quinoa,
rocket, basil pesto dressing **£18.50 ***

Tomato and pea frittata, broccoli purée, sunblushed tomato, pine nut and watercress salad **£18.50 ***

To Finish

Raspberry cheesecake, raspberry sorbet **£7.95 ***

Roasted rum pineapple, tropical fruit compote, mango and coconut mousse, toasted coconut **£7.95 ***

Cherry and almond brownies with ice cream **£7.95**

Apple and pear crumble, oated crumble topping **£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*