

Dinner at the Beechwood Hotel

Vegetarian Menu

Hors d'œuvre and Amuse Bouche

To Start

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

Double baked Norfolk Dapple cheese soufflé, apple and walnut salad,
rocket leaves, red wine syrup **£7.95**

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

To Follow

Portabella 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 ***

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