

# Dinner at the Beechwood Hotel

## Menu 1

Hors d'œuvre and Amuse Bouche

### To Start

Pan seared Western Isle scallops, pea purée, red pepper and chilli salsa,  
radicchio salad, squid ink velouté **£12.50 \***

Paprika marinated chicken, lime and beetroot emulsion, crispy chicken skin, lemon jelly **£7.95 DF**

Smoked haddock fishcake, creamed leeks, poached egg, dill cream sauce **£8.50**

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

Chef's special starter dish of the day

### To Follow

Duo of Lamb; loin and savory pancake shoulder, dauphinoise potatoes, carrot puree, glazed carrots,  
asparagus spears, redcurrant jelly jus **£29.95**

Oven roasted breast of Gressingham duck, thyme rosti, sweet potato purée,  
charred cauliflower, blueberry gel, red wine jus **£26.50 \***

Pan seared fillet of Stone Bass, Boulangère potato, salted baked carrots.  
leek and spinach purée, buttermilk sauce **£25.50 \***

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

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*

*DF Dairy free*

Head Chef Team Scott Elden and Lawrence Gurney