

# Dinner at the Beechwood Hotel

## Menu 2

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 \***

Crispy tiger prawns, sweet and sour beetroot, wasabi mascarpone, shallots, chive oil **£7.95**

Crispy duck confit, blood orange gel, spring onion and carrot, roasted cashew nuts, plum compote  
**£8.50 \* DF**

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

Chef's special starter of the day

### To Follow

Swannington Farm to Fork 28 day aged fillet beef, garlic mash, duo of tender stem broccoli,  
glazed chantenay carrots, shallot crisp, Madagascar sauce  
**£29.95**

Butter poached fillet of Atlantic Halibut, hassleback potatoes, poached baby vegetables,  
pea puree, sauternes velouté **£25.50 \***

Herb crusted pork fillet, sage pommes anna, glazed onions, savoy cabbage with bacon, apple purée  
**£24.50 \***

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