

Dinner at the Beechwood Hotel

Menu 1

Hors d'oeuvres and Amuse Bouche

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To Start

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

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

Smoked haddock fishcake, creamed leeks, poached egg, dill cream sauce **£8.95**

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 purée,
glazed carrots, fine green beans, redcurrant jelly jus **£32.95**

Oven roasted breast of Gressingham duck, thyme rosti, sweet potato purée,
charred cauliflower, blueberry gel, red wine jus **£28.50 ***

Pan seared fillet of Sea Bream, boulangère potato, salt baked carrots,
leek and spinach purée, buttermilk sauce **£27.50 ***

Portabella mushroom kiev, walnut and thyme crumb,
braised chicory, wilted spinach, roasted new potatoes, garlic bechamel **£19.95 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