

Dinner at the Beechwood Hotel

Menu 2

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 ***

Crispy tiger prawns, sweet and sour beetroot, wasabi mascarpone, shallots, chive oil **£8.95**

Crispy Gressingham 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
£8.50 V

Chef's special starter of the day

To Follow

Papworth Farm 28 day aged fillet beef, garlic mash, duo of tender stem broccoli,
glazed chantenay carrots, shallot crisp, Madagascar sauce **£33.50**

Butter poached fillet of Atlantic Halibut, hassleback potatoes,
poached baby vegetables, pea puree, sauternes velouté **£28.50 ***

Herb crusted pork fillet, sage pommes anna, glazed onions,
savoy cabbage with bacon, apple purée **£26.50 ***

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