

# Sunday Lunch at the Beechwood Hotel

Hors d'œuvre and Amuse Bouche

## To Start

Smoked Scottish salmon and prawn tian, Marie Rose sauce, citrus dressing, watercress salad \*

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

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

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

Melon and Parma ham, orange supremes, walnut crumb,  
baby leaf salad, raspberry vinaigrette \*

## To Follow

Papworths roasted sirloin of beef,  
Yorkshire pudding, duck fat roast potatoes,  
seasonal buttered vegetables, carrot purée, roast gravy

Gloucester Old Spot roast pork, crackling, château potatoes,  
sage and roast onion stuffing, seasonal buttered vegetables, apple sauce and pan gravy

Pan seared fillet of sea bass, Boulangère potato, salted baked carrots.  
leek and spinach purée, buttermilk sauce \*

Breast of organic chicken, thyme rosti, sweet potato purée,  
charred cauliflower, blueberry gel, red wine jus \*

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

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**2 Courses £25.00**

**3 Courses £32.50**

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La cafetière, cappuccino, latte or espresso coffee and petits fours  
**£3.50 per person**

*\* Gluten Free Dishes  
V Vegetarian*