

Dinner at the Beechwood Hotel

Vegetarian Menu

Hors d'œuvre and Amuse Bouche

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To Start

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

Double baked Norfolk Dapple cheese soufflé, apple and walnut salad,
rocket leaves, red wine syrup **£8.50**

Poached potato Gnocchi, butternut squash purée, sage, chive oil, roasted hazelnuts **£7.50**

To Follow

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

Oven baked stuffed bell pepper, lemon and pomegranate quinoa,
rocket, basil pesto dressing **£19.95 ***

Tomato and pea frittata, broccoli purée, sunblushed tomato, pine nut and watercress salad **£19.95 ***

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*

Head Chef Team Scott Elden and Lawrence Gurney