

Dinner at the Beechwood Hotel

Vegan Menu - available to pre-order

Hors d'œuvre and Amuse Bouche

To Start

Vegan cheddar, spinach and fried mushroom bruschetta, marinated tomato, balsamic glaze **£7.95**

Tomato and courgette velouté with crushed pistacchio **£7.95 GF**

Sweet potato croquettes, vegan garlic aioli, tomato and onion compote, sesame and basil dressing **£7.95**

To Follow

Beetroot and chive gnocchi, tomato and basil ragu, roasted cashews, herb oil **£18.95**

Puff pastry wrapped roast asparagus, smoked vegan cheese, confit tomato, chilli dressing, pine nuts
£19.95

Slow roasted stuffed pepper, baba ganoush, lemon and quinoa,
tomato ragu, basil pesto **£19.95 GF**

To Finish

Blood orange and mandarin fool, coconut cream, baked oats, blood orange sorbet **£7.95***

Blueberry cheesecake, blackcurrant sorbet **£7.95**

Seasonal fruit crumble with vegan custard **£7.95**

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La cafetière, cappuccino, latte or espresso coffee and petits fours **£3.00**

Allergens

Some dishes may contain nuts and other allergens

When placing your order, please make our team aware if you have any dietary requirements

GF Gluten Free Dishes

** Dishes that can be made Gluten free*