

Christmas Celebration Menu

Christmas Canapés

Carrot and leek velouté with nutmeg crumb DF V

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Crayfish tails and smoked salmon tian, pickled cucumber,
thousand island dressing, brioche croutons

Slow roasted belly pork, honey and sage glaze, apple compote,
parsnip crisp, baby rocket leaf GF DF

Cranberry and brie tart, cinnamon roasted cashews, endive salad, wholegrain mustard dressing V

Marinated artichoke and goats cheese salad, pesto, pea shoots, pomegranate GF V

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Seared Seabass fillet, sautéed potatoes, roasted radish, petits pois, wilted spinach,
white wine cream reduction GF

Butter roasted Norfolk turkey breast, cranberry sauce, thyme bread sauce,
duck fat roast potatoes, roast parsnips, chantenay carrots, brussel sprouts, roast gravy

Braised lamb shank, buttered mash, redcurrant red cabbage, roasted carrot,
parsnip purée, roast jus GF *

Pheasant breast, roasted new potatoes, curly kale, glazed celeriac, game jus GF DF

Cauliflower cheese fritters, smoked paprika, sautéed sprouts, carrot purée,
hasselback potatoes GF V

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Christmas pudding and brandy sauce V

Sticky toffee pudding, toffee sauce, vanilla ice cream V

Gingerbread and dark chocolate panna cotta, brandy snap biscuit V

Selection of artisan cheeses; Binham blue, Norfolk Smoked Dapple,
Baron Bigod Suffolk Brie and Barbers mature cheddar with celery and grapes GF V

Fresh fruit GF DF V

Ice cream and sorbet GF DF V

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La cafetière coffee, mince pies and chocolates

£39.95 per person

Available 4-23 December 2023 at lunch times from 12pm to 2pm,
and in the evenings from 6.30pm until 8.45pm. Booking is essential.

GF Gluten Free

DF Dairy Free

* Can be made Dairy Free

V Vegetarian

A pre-order is required for parties of 6 or more

Some dishes contain nuts and nut derivatives. If any of your
guests have a food allergy please advise us in writing.

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