

# Dinner at the Beechwood Hotel

## Vegan Menu - available to pre-order

Hors d'œuvre and Amuse Bouche

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**To Start**

Vegan cheddar, spinach and fried mushroom bruschetta, marinated tomato, balsamic glaze **£8.95**

Tomato and courgette velouté with crushed pistacchio **£8.95 GF**

Broccoli, potato and sesame seed croquettes, vegan sweet chilli emulsion,  
red onion and tarragon marmalade, micro leaves **£8.25 GF**

**To Follow**

Mediterranean vegetable and chive gnocchi, tomato and basil ragu, roasted cashews, herb oil **£20.95 GF**

Beetroot and spinach puff pastry tart, braised fennel, roasted carrots, balsamic glaze **£21.95**

Roast butternut squash filled with vegan cheddar, quinoa, olives and pine nuts,  
served with sautéed potatoes, tenderstem broccoli, mustard dressing **£21.95 GF**

**To Finish**

Strawberry and raspberry fool, coconut cream, baked oats, raspberry sorbet and fresh raspberries **£8.95**

Passionfruit cheesecake with almond, date and cashew base, black cherry sorbet **£8.95 GF**

Bramley apple and blackberry crumble with vegan custard **£8.95**

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

*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*