

Dinner at the Beechwood Hotel

Menu 1

Hors d'oeuvres and Amuse Bouche

To Start

Pan seared scallops, petits pois purée, shimeji mushrooms, raspberry vinaigrette, baby radish
£14.50 GF DF

Grilled Cromer crab with asparagus and scrambled egg, peashoots **£11.95 GF**

Pan seared fois gras, spiced pineapple puff pastry tart, saffron and sesame seed dressing, watercress
£12.50

Warm Walsingham cheese soufflé, red onion and apple chutney **£9.95 V**

Chef's special starter dish of the day

To Follow

Tournedos of beef fillet, spinach and horseradish purée, parmentier potatoes, roast carrots, girolles mushroom, broad beans, madeira sauce **£35.95 GF**

Roast rack of Norfolk lamb and crispy sweetbreads, rosemary and garlic roast new potatoes, romanesco cauliflower, tenderstem broccoli, redcurrant and blackberry jus **£35.00 DF**

Seared sea bass fillet, buttered Norfolk new potatoes, tomato compote,
duo of baby carrot and turnips, spinach **£32.50 GF**

Roast red pepper and broccoli frittata, glazed root vegetables, new potatoes,
balsamic reduction **£22.50 GF V**

Chef's special main dish of the day

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

V Vegetarian

DF Dairy free

Head Chef Scott Elden