

# Dinner at the Beechwood Hotel

## Menu 2

Hors d'oeuvres and Amuse Bouche

### To Start

Pan seared scallops, petits pois purée, shimeji mushrooms, raspberry vinaigrette, baby radish  
**£13.50 GF DF**

Sheringham lobster and smoked dapple cheese gratin, hollandaise sauce, scallions **£9.95 GF**

Honey and sage slow cooked belly pork, truffle infused pearl barley, black pudding,  
sesame seed and cardamom soy dressing **£10.25 DF**

Roast asparagus, melted binham blue cheese, soft boiled partridge egg and watercress salad,  
toasted almonds, rocket oil **£9.95 GF 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**

'Sole Meunière', hassleback potatoes, baby carrots, asparagus spears, lemon beurre noisette **£32.50**

Roast duck breast, cider potatoes, caramelised silverskin onions, duo of swede and kale, port jus **£29.95  
GF DF**

Wild mushroom and goat's cheese risotto, watercress and pine nut salad, truffle oil **£22.50 GF V**

Chef's special main 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*

*DF Dairy free*

*V Vegetarian*

**Head Chef Scott Elden**