

Dinner at the Beechwood Hotel

Vegetarian Menu

Hors d'œuvre and Amuse Bouche

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To Start

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

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

Spiced pineapple tart, pineapple ice cream, sesame seed and cardamom soy dressing,
watercress **£9.95 V**

To Follow

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

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

Tomato and basil poppy seed puff pastry, parmentier potatoes, carrots,
romanesco cauliflower, rocket oil **£22.50 DF V**

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

Head Chef Scott Elden