Christmas Celebration Daily Lunch Menu

4 Course menu £29.95 per person

Available from the 1-23 December 2025 Monday to Saturday lunchtimes from 12pm-2pm

Christmas canapé

Celeriac and swede velouté with a rosemary drizzle GF DF V

Roasted salmon, lemon and chive rillettes, toasted salt and pepper tiger loaf, charred baby gem lettuce, wholegrain mustard dressing DF GF*

Braised beef shin bonbons, smoked paprika aioli, red onion marmalade DF

Crispy battered tiger prawns, tartar sauce, roasted cherry tomatoes, almond and peashoot salad DF

Chestnut mushroom and goats cheese tart, tomato and onion chutney, tarragon vinaigrette, rocket leaves V

Butter roasted Norfolk turkey breast, duck fat roast potatoes, roast parsnips, chantenay carrots, brussel sprouts, apricot and chestnut stuffing, 'pig in a blanket', thyme bread sauce, cranberry sauce, roast gravy GF*

Pan seared sea bream, chive roasted new potatoes, wilted spinach, roasted butternut squash, tenderstem broccoli, white wine velouté GF DF*

Slow cooked Venison haunch and red wine stew, buttered mash potatoes, petits pois, currant infused red cabbage, roast gravy GF

> Sun blushed tomato creamed risotto, smoked dapple shavings, pine nuts, basil leaves GF V

Christmas pudding, brandy sauce and redcurrants V Sticky toffee pudding, vanilla ice cream, toffee sauce V

Spiced orange chocolate mousse, duo of cherry purée and sorbet, brandy snap biscuit GF* Selection of artisan cheeses; Binham blue, Norfolk Smoked Dapple, Ferndale Norfolk Tawny with celery and grapes GF V

> Fresh fruit GF DF V Ice cream and sorbet GF DF V

La cafetiere coffee, mince pies £4.95 per person

GF* Can be made Gluten Free GF Gluten Free DF Dairy Free DF* Can be made Dairy Free

V Vegetarian

Booking is essential. 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. Beechwood Hotel, Cromer road, North walsham, Norfolk, NR28 0HD E: info@beechwood-hotel.co.uk