

# Christmas Celebration Menu

4 Course menu £35.95 per person

Available from the 1-23 December 2025

Monday to Saturday dinner times from 6pm-8pm and Sunday lunch times 12pm-2pm

## Christmas canapé

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Sweet potato and white onion velouté with sage oil and caraway seeds GF DF V

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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

Marinated courgette, roasted red pepper and cream cheese mousse roulade,  
melba toast, balsamic glaze, micro leaves GF\* V

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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\*

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

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

Grilled hake fillet, chive hasselback new potatoes, wilted spinach,  
tenderstem broccoli, baby corn, thermidor sauce GF DF\*

Slow cooked lamb shank, rosemary sauté potatoes, curly kale, roasted carrots,  
celeriac purée, redcurrant gravy GF DF

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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

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La cafetiere coffee, mince pies £4.95 per person

GF Gluten Free  
DF Dairy Free  
V Vegetarian

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

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.

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