

Beechwood Hotel

Taster Menu Friday 21st November 2025

***A Delicious 7 Course Menu
With accompanying wine flight***

***Roast celeriac and williams pear velouté with smoked paprika foam
Parini Pinot Grigio Blush delle Venezie, Italy***

***Smoked organic chicken breast, carrot and red onion remoulade,
tarragon and lime reduction, butter brioche croutons
Fleurie Château de Fleurie, Domaine Loron, France***

***Crispy panko Cromer crab cake, wilted spinach, thermidor sauce, watercress
Kleine Zalze Chenin Blanc, South Africa***

***Vension loin, parmentier potatoes, honey roast parsnips, baby leeks,
curly kale, rich chocolate jus
Lunaris by Callia Malbec, San Juan, Argentina***

***Chilli and chocolate mousse, pistachio sorbet
Errazuriz Late Harvest Sauvignon Blanc, Chile***

***Assiette of apple; toffee apple tart, apple and cardamon ice cream,
apple and vanilla panna cotta
Errazuriz Late Harvest Sauvignon Blanc, Chile***

***Selection of British Isle cheeses: Binham blue, Walsingham, Norfolk brie
Graham's Late Bottled Vintage Port. Portugal***

Coffee and Petits Fours

£115 per person including wine flight