

# Dinner at the Beechwood Hotel

## Menu 1

Hors d'oeuvres and Amuse Bouche

### To Start

Pan seared scallops, textures of beetroot, avocado and mango salsa, citrus dressing, micro leaf salad  
**£16.50 GF DF**

Partridge breast wrapped in pancetta, fondant new potato, wilted spinach, baby turnip,  
wholgrain mustard velouté **£12.95 GF**

Prawn and crayfish seafood saffron linguine, flat leaf parsley, watercress, crushed almonds **£13.50**

Cauliflower and smoked dapple cheese fritters, pomegranate and coriander dressing,  
Chinese five spice cream cheese **£9.95 V**

Chef's special starter dish of the day

### To Follow

Fillet of beef, dauphinoise potatoes, cavolo nero, duo of celeriac: purée and roast,  
tempura red onion, red wine jus **£37.95 GF**

Grilled halibut supreme, lemon and chive rösti, baby leeks, cauliflower purée, petits pois,  
white wine velouté **£35.00 GF**

Venison loin, rosemary roast new potatoes, sea salted savoy cabbage, roast chantenay carrots,  
mushroom duxelle, redcurrant jus **£34.50 GF DF**

Sweet potato and harissa slow roast stew, tenderstem broccoli, pine nut and rocket salad  
**£25.00 GF DF V**

Chef's special main dish 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***

***V Vegetarian***

***DF Dairy free***

**Head Chef Scott Elden**