

Dinner at the Beechwood Hotel

Menu 2

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

Crispy crab and dill cakes, red cabbage remoulade, sweet chilli dressing, peashoot salad **£11.95 DF**

Hickory smoked duck breast, fried rice noodles, plum gel, roast red chicory, pomegranate
£11.50 GF DF

Goat's cheese and sun blushed tomato puff pastry tart, pesto ice cream, balsamic glaze **£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**

Soy and sesame roast salmon fillet, spring onion and prawn risotto, charred baby courgette,
carrot spheres, honey and caper yoghurt dressing **£34.50 GF**

Pheasant breast, butter potato terrine, roast parsnips, confit butternut squash,
tenderstem broccoli, port jus **£32.95 GF DF**

Smoked paprika gnocchi, sun blushed tomato, walnut and lentil duxelle,
charred courgette, baby carrots, rocket oil **£25.00 DF V**

Chef's special main 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

DF Dairy free

V Vegetarian

Head Chef Scott Elden