

Dinner at the Beechwood Hotel

Vegetarian Menu

Hors d'œuvre and Amuse Bouche

~

To Start

Wild mushroom linguine, truffle oil, walnut salad **£9.95 V**

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

Goat's cheese and sun blushed tomato puff pastry tart, pesto ice cream, balsamic glaze **£9.95 V**

To Follow

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

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

Roast red pepper and feta risotto, watercress and walnut salad, herb oil **£25.00 GF DF V**

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

Head Chef Scott Elden