

# ***Beechwood Hotel***

## ***Taster Menu Friday 27<sup>th</sup> February 2026***

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

***Spiced parsnip and swede velouté with dill and honey foam GF DF\* V  
Parini Pinot Grigio Blush delle Venezie, Italy***

***Slow cooked lamb shoulder, savoury pancake, parmentier potatoes,  
rosemary and tomato chutney GF\* DF  
Fleurie Château de Fleurie, Domaine Loron, France***

***Scottish smoked salmon panna cotta, spring onion and peashoot salad, honey and soy dressing,  
toasted sour dough GF\*  
Kleine Zalze Chenin Blanc, South Africa***

***Smoked paprika and butter poached chicken breast, fondant potato, baby corn,  
baby courgette, redcurrant jus GF  
Lunaris by Callia Malbec, San Juan, Argentina***

***Pink grapefruit Champagne jelly, yoghurt sorbet, meringue GF  
Errazuriz Late Harvest Sauvignon Blanc, Chile***

***White chocolate and raspberry tart, dark chocolate ice cream, berry gel V  
Errazuriz Late Harvest Sauvignon Blanc, Chile***

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

***Coffee and Petits Fours***

***GF Gluten Free***

***GF\* Dish that can be made Gluten free***

***DF Dairy Free***

***DF\* Dish that can be made Dairy free***

***V Vegetarian***