



Beechwood Hotel

Taster Menu Friday 27th February 2026

A Delicious 7 Course Menu
With accompanying wine flight

Spiced parsnip and swede velouté with dill and honey foam GF DF*
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

Sottish 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
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
£115 per person

GF Gluten Free
GF* Dish that can be made Gluten free
DF Dairy Free
DF* Dish that can be made Dairy free