

Dinner at the Beechwood Hotel

Menu 1

Hors d'oeuvres and Amuse Bouche

To Start

Pan seared scallops, sweetcorn purée, red pepper and coriander salsa, roast swede, tarragon and lime dressing
£16.50 GF DF

Cromer crab brioche finger, pink radish, salmon roe, dill dressing, asparagus spears, baby gem lettuce
£13.95 GF* DF*

Slow roast honey and sage belly pork, wild garlic infused pearl barley, lemongrass dressing, confit courgette **£13.50**

Spinach and feta tart, spiced tomato chutney, beetroot sorbet, mustard dressing, rocket salad **£11.95 V**

Chef's special starter dish of the day

To Follow

Fillet of beef, parmentier potatoes, saffron baby corn, caramelised onion purée, sweet and sour red cabbage, red wine beef jus **£37.95 GF DF**

Pan fried sea bass fillet, sesame seed sautéed potatoes, pea purée, baby carrots, roast cherry tomatoes, ginger and soy velouté **£35.00 GF DF***

Roast chicken breast, savoyard potato, baby leeks, pancetta, wild mushroom creamed jus
£34.50 GF DF*

Garlic roasted aubergine, pesto cous cous, red pepper purée, roasted root vegetables
£25.00 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