

Dinner at the Beechwood Hotel

Menu 2

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

Six hour slow cooked beef cheek bon bon, smoked paprika aioli, red onion marmalade, peashoot salad **£14.50 DF**

Smoked salmon mousseline parcel, cucumber gel, spiced lemon and apple compote, beetroot tuile, endive leaves **£12.50 GF***

Sweet potato and scallion fritter, yoghurt and chive, sour dough, sesame and soy vinaigrette **£11.95 DF* V**

Chef's special starter 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**

Garlic butter cod fillet, garlic and herb hasselback potatoes, green beans, roast red chicory, salsa verde
£34.50 GF DF*

Duo of Lamb; rack and confit shoulder pancake, chive buttered mash, tenderstem broccoli, roast carrots, redcurrant jus **£35.50 GF* DF***

Wild mushroom and red lentil frittata, sautéed potatoes, glazed carrots, peri peri dressing **£25.00 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

V Vegetarian

DF Dairy free

Head Chef Scott Elden