

Beechwood Hotel

Special Sunday Lunch Menu

3 Courses for £32.50

Hors d'œuvre and Amuse Bouche

To Start

Crayfish and smoked salmon, Marie rose sauce, toasted brioche,
herb oil, baby gem **GF* DF***

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

Melon and parma ham salad, candied walnuts, rocket leaf, mustard dressing **GF DF**

Crispy battered tiger prawns, tartare sauce, lemon and pine nut salad **DF**

Spinach and feta tart, tomato and onion chutney, beetroot sorbet, mustard dressing **V**

To Follow

Roast Sirloin of beef, Yorkshire pudding, duck fat roast potatoes, seasonal vegetables,
carrot and white onion purée, roast gravy **GF* DF**

Roast pork loin, duck fat roast potatoes, seasonal vegetables, sage and onion stuffing,
apple purée, crackling, roast gravy **GF* DF**

Roast chicken breast, roast new potatoes, red cabbage, carrots, chicken gravy **GF DF**

Grilled cod fillet, sautéed new potatoes, baby corn, petits pois, lemon beurre blanc **GF DF***

Garlic roasted aubergine, pesto cous cous, red pepper purée, roast root vegetables **DF V**

Desserts

White chocolate and strawberry tart, berry gel, pistacchio sorbet **V**

Mango and yuzu panna cotta, crushed meringue, passionfruit sorbet **GF**

Vanilla crème brulee, cinnamon shortbread, citrus marscarpone **GF* V**

Coffee and biscoff tiramisu, matcha ice cream, coffee syrup **V**

Cherry and amaretto frozen soufflé, honeycomb tuile, cherry compote **GF* V**

Selection of homemade ice creams and sorbets **GF DF* V**

European and Tropical fruits **GF DF V**

please mention if you would like this served with or without fruit sorbet

Norfolk and British Artisan cheese, celery, grapes & Norfolk chutney **GF* V**

GF Gluten Free Dishes

GF Can be made gluten free*

DF Dairy free

DF Can be made Dairy free*

V Vegetarian