

Dinner at the Beechwood Hotel

Vegetarian Menu

Hors d'œuvre and Amuse Bouche

To Start

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

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

Wild garlic pearl barley, asparagus, lemongrass dressing, candied walnuts, rocket salad **£11.50 DF V**

To Follow

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

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

Spinach, Binham Blue, tenderstem broccoli, potato rosti pancake, roast carrot,
baby corn, mustard dressing **£25.00 V**

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

DF Dairy free

Head Chef Scott Elden