

Beechwood Hotel

Boxing Day 2026

Festive Canapés

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Roast carrot and white onion soup with cumin foam GF V

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Pan seared scallops, butternut squash purée, crispy pancetta, raspberry vinaigrette, micro leaves GF

Crispy battered tiger prawns, tartar sauce, roast cherry tomatoes, flaked almond and endive salad DF

Smoked duck breast, toasted brioche, coriander new potato salad, bergamot dressing

Broccoli and Bingham Blue potato cake, red onion marmalade, mustard dressing, rocket GF DF V

Lobster, crayfish, smoked salmon, pickled cucumber, lemon and chive mayonnaise, endive salad GF DF

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*Fillet of Beef, dauphinoise potatoes, roast tender stem broccoli,
onion purée, baby beetroot, redcurrant jus GF*

Seared sea bass fillet, parmentier potatoes, wilted spinach, petits pois, baby carrots, tomato fondue GF

Pheasant breast, herb buttered mashed potato, roast celeriac, savoy cabbage, silver skin onions, plum jus GF

Pork fillet, sage roast new potatoes, pear and apple purée, sesame seed culy kale, honey parsnips, red wine jus GF DF

Red pepper, aubergine, white bean cassoulet, coriander and yoghurt dressing, fig and walnut salad GF

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Christmas pudding, brandy sauce, redcurrants V

Sticky toffee pudding, vanilla ice cream, toffee sauce V

Vanilla crème brûlée, black cherry sorbet, cinnamon shortbread V

Chocolate orange delice, Biscoff biscuit base, honeycomb tuile, caramel chantilly cream

*Selection of artisan cheeses; Bingham blue, Norfolk Smoked Dapple,
Ferndale Norfolk Tawny with celery and grapes GF* V*

European and Tropical fruits GF V

Selection of homemade ice creams and sorbets GF V

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La cafetière coffee and petits fours and mince pies

£80.00 per person

GF Gluten Free

GF can be made Gluten free*

DF Dairy Free

DF can be made Dairy free*

V Vegetarian