

Christmas Celebration Daily Lunch Menu

4 Course Menu £32.50 per person

Available from the 1-23 December 2026 Monday to Saturday lunchtimes from 12pm-2pm

Christmas canapé

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Parsnip and white onion velouté with Flaked almonds GF DF V

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Sweet chilli buttered tiger prawns, yoghurt and chive dressing, endive salad GF

Smoked salmon and crayfish tian, marie rose sauce, shredded baby gem, croutons GF* DF

Apple cider infused pork shoulder bon bon, smoked paprika mayonnaise, sage oil DF

Broccoli and Binham Blue pan fried fritters, plum chutney, roasted hazelnuts, peashoots V

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Roast Norfolk turkey breast, duck fat roast potatoes, chantenay carrots, parsnips, brussel sprouts, bread sauce, chestnut and apricot stuffing, 'pig in a blanket', cranberry sauce, roast pan gravy GF* DF

Grilled plaice fillets, sautéed new potatoes, petits pois, curly kale, white wine cream sauce GF DF*

Venison haunch slow cooked hot pot, topped with buttered mashed potatoes, honey parsnip, roast carrots, red wine gravy GF

Mushroom duxelle and walnut puff pastry roulade, truffle oil, roasted root vegetables DF V

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Christmas pudding, brandy sauce and redcurrants V

Warm dark chocolate brownie, vanilla ice cream, rich chocolate sauce V

Spiced pear panna cotta, caramelised pear, lemon and thyme sorbet GF

Selection of British artisan cheeses with crackers, celery and grapes GF* V

Fresh fruit GF DF V

Ice cream and sorbet GF DF V

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La cafetiere coffee, mince pies

GF Gluten Free
DF Dairy Free
V Vegetarian

GF* Can be made Gluten Free
DF* Can be made Dairy free

Booking is essential. A pre-order is required for parties of 6 or more
Some dishes contain nuts and nut derivatives. If any of your
guests have a food allergy please advise us in writing.

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