

Dinner at the Beechwood Hotel

Menu 1

Hors d'oeuvres and Amuse Bouche

To Start

Pan seared scallops, poached pear purée, lumpfish roe, pesto coral tuile
£16.50 GF* DF*

Minted lamb shoulder bon bon, pea purée, wilted spinach, redcurrant dressing **£14.50 DF**

Crayfish and dill mousseline, marinated cucumber, smoked paprika and caper emulsion,
sour dough croutons **£12.50 GF***

Rarebit flat mushroom, toasted brioche, candied walnut, coriander oil **£11.95 GF* V**

Chef's special starter of the day

To Follow

Fillet of beef, boulangère potato, roast chantenay carrots, portobello purée, purple sprouting broccoli,
bourguignon jus **£37.95 GF DF**

Roast duck breast, sweet potato and spring onion mash, thyme infused beetroot, baby turnips,
cavolo nero, mandarin jus **£35.50 GF DF**

Pan seared salmon fillet, saffron cocotte potatoes, buttered baby leeks, heritage carrots, sauce vierge
£34.50 GF DF*

Roast butternut squash and garlic risotto, sage mascarpone, red pepper salsa,
micro leaves **£25.00 GF DF* 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

GF Can be made gluten free*

DF Dairy free

DF Can be made Dairy free*

V Vegetarian

Head Chef Scott Elden