

Dinner at the Beechwood Hotel

Menu 2

Hors d'oeuvres and Amuse Bouche

To Start

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

Hake and prawn potato cake, chinese five spice red cabbage, dill crème fraîche **£12.50 GF DF***

Cider poached pheasant breast, streaky smoked bacon, celeriac purée, caramelised pearl onions
£14.50 GF DF

Assiette of beetroot: rosemary and beetroot ciabatta, beetroot and goat's cheese mousse,
poppy seed and beetroot wafer **£11.95 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**

Venison loin, harissa roast new potatoes, savoy cabbage, duo of roast and puréed parsnip,
blackberry and red wine jus **£34.50 GF DF**

Grilled halibut supreme, all butter fondant potato, pomegranate poached fennel, baby carrots,
honey, almond and lemon butter sauce **£35.50 GF**

Mediterranean marinated cherry tomato and basil puff pastry tart,
sweet potato, baby leeks, mustard dressing **£25.00 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