

BEECHFIELD house

Welcomes you for

Mother's Day
Sunday Lunch

19th March 2023

Amuse Bouche

Curried parsnip velouté (mk,cl cy)

Starters

Beechfield soup of the day, toasted sourdough & butter
(l,mk,cy,cl)

Chef's homemade fishcake, tartare & chive mayonnaise
(f,cl,mk)

Ham hock terrine, sweet tomato chutney, crostini fingers
(cl,md)

Creamy garlic & thyme mushrooms on ciabatta bread, watercress
(cl,e,mk)

Cray fish and smoked salmon, Marie Rose salad, baby gem
sliced multi bloomer
(f,cl,cy,su,md,cr)

5 courses £45.00

Allergens

Celery (cy), Cereals (cl), Crustaceans (cr), Eggs (e), Fish (f), Lupin (l), Milk (mk), Molluscs (ms), Mustard (md), Nuts (n), Peanuts (p), Sesame (se), Soya (sy), Sulphites (su)

Main courses

Roasted striploin of beef, thyme roast potatoes, Yorkshire
pudding, seasonal vegetables, horseradish sauce
(cl,l,e,mk,su,cy,sy)

Roast honey glazed ham, thyme roast potatoes, Yorkshire
pudding, seasonal vegetables, apple sauce
(cl,l,e,mk,su,cy,sy)

Chicken Ballotine stuffed with spinach, sun blushed tomatoes
Parma ham, fondant potato, green beans, blue cheese sauce
(cl,mk,md)

Beer battered cod, skin on fries, minted peas
tartare, mayonnaise
(f,cl)

Roasted vegetable Wellington, fondant potato, caramelized
shallots roasted tomato sauce
(cy,e,mk)

Desserts

Chocolate brownie, vanilla ice cream
(sy,mk,e,p,n)

Vanilla crème brulee, shortbread
(mk,cl,l,e,n)

Seasonal berry meringue nest, Chantilly cream, fruit couli
(mk,e)

White chocolate and orange cheesecake, homemade fruit
compote
(mk,cl,e,n)

Selection of sorbets or ice cream
(e,mk,p,n)

Selection of 3 British cheeses, artisan crackers, chutney & grapes
(mk,cl,l,cy)

To finish

Tea or coffee with white & dark chocolate coated strawberries
(n,mk)