

# BEECHFIELD house

Welcomes you for

Christmas Eve dinner 2023



## Arrival

Scallop, pea puree, crispy prosciutto  
(ms)

## Starters

Chicken liver parfait, red onion chutney, toasted brioche  
(su,mk,cl,l,e)

North Atlantic mackerel fillet, baby leaf salad  
whipped horseradish cream (f,mk,l)

Goats cheese & caramelised red onion tart  
balsamic & thyme reduction (e,cl,l,mk)

Beechfield tomato & basil soup with  
freshly baked bread and butter (l,mk)

## 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

Blade of beef finished with garlic & thyme creamed potatoes, seasonal  
roasted vegetables, red wine jus (md,cl,su,gl)

Pan fried salmon supreme with lemon & parsley butter, baby new potatoes,  
tender steamed broccoli (mk,f,gl,cl,l)

Roasted butternut squash, minted pea risotto  
sprinkled with Parmesan cheese (n,mk)

## Desserts

New York vanilla cheesecake, winter berry compote  
Chantilly cream (gl,l,mk,su)

Apple & cinnamon Crème Brulee, shortbread biscuits  
(mk,e,cl,gl)

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

## To finish

Tea or coffee

Served with homemade mince pies  
(cl,e,mk)