

BEECHFIELD house

Welcomes you
for Boxing Day Dinner 2023



Amuse Bouche

Curried cauliflower velouté
(mk)

Starters

Pheasant croquette, date puree, pickled fennel, pistachio crumb
(mk,cl,l,e,n,su,)

Ham hock terrine, autumn fruits chutney, toasted brioche
(cl,l,mk,md,e,

Goats cheese & chestnut tart, dressed rocket, balsamic dressing
(e,cl,lmk)

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

Braised beef brisket, garlic potato fondant, carrot puree
fine beans, thyme jus
(cl,mk)

Salmon supreme, lemon & thyme creamed potato
pak choi, hollandaise sauce
(mk,f,cl,l,e)

Wild mushroom, artichoke, chestnut risotto
toasted chestnuts
(n,mk,cy)

Desserts

Vanilla bean panna cotta, winter berry compote, shortbread
(mk,cl,l,)

Star anise Crème Brûlée, shortbread, raspberries
(mk,e,cl,l)

A selection of ice cream & sorbets
(e,mk,n)

A 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)