

FESTIVE PERIOD DINNER MENU 2023

STARTERS

Beechfield tomato & basil soup with freshly baked bread and butter (l,mk)	9.5
Chicken liver parfait red onion chutney toasted brioche (su,mk,cl,l,e)	12
North Atlantic mackerel fillet baby leaf salad whipped horseradish cream (f,mk,l)	11
Goats cheese & caramelised red onion tart balsamic & thyme reduction (e,cl,l,mk)	11.5

MAINS

(All dishes are served with a selection of seasonal vegetables)

Turkey roulade with pork & sage & onion stuffing, wrapped in steamed broccoli, roasted duck fat potatoes (n,mk,cl,l)	29.5
Blade of beef finished with garlic & thyme creamed potatoes, red wine jus (md,cl,su,gl)	28
Pan fried salmon supreme with lemon & parsley butter, baby new potatoes (mk,f,gl,cl,l)	27.5
Roasted butternut squash minted pea risotto, sprinkled with Parmesan cheese (n,mk)	25.5

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DESSERTS

Traditional Christmas pudding finished with Chef's brandy sauce (su,n,e,mk,cl,l)	10.5
New York vanilla cheesecake winter berry compote Chantilly cream (gl,l,mk,su)	9.5
Apple & cinnamon Crème Brulee shortbread biscuits (mk,e,cl,gl)	10
Selection of British cheeses grapes, chutney, artisan biscuits & crackers (mk,cl,l,cy)	14.5

ALLERGENS

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