

FESTIVE PERIOD GROUP MENU 2023

STARTERS

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

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)

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)

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

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

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

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DESSERTS

Traditional Christmas pudding
finished with Chef's brandy sauce (su,n,e,mk,cl,l)

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)

Tea or Coffee
served with mince pies

LUNCH/DINNER (FOR GROUPS OF 6 PLUS)

2 COURSES Inc. Tea/Coffee **29.5**

3 COURSES Inc. Tea/Coffee **35**

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)