

BEECHFIELD house

Welcomes you

Christmas Day Lunch 2024



Arrival

Champagne & Canapes

Starters

Curried parsnip velouté, crispy parsnips
(mk,n,cl,l,e)

Beetroot & dill gravalax, sweet mustard ice cream
(su,f,mk)

Ham hock & foie gras terrine, date puree, brandied prunes brioche
(mk,n,cl,l,e)

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)

A discretionary 10% service charge will be added to your bill

Main courses

Stuffed and wrapped turkey parcel, goose fat roast potatoes & all the trimmings, thyme infused turkey jus
(su,mk,e,n,md,cl)

Fillet of beef, thyme fondant potato, tender stem broccoli carrot puree, Port jus
(su,mk)

Salmon supreme, crushed new potatoes, samphire, tarragon hollandaise sauce
(f,e,mk)

Brie, cranberry & spinach Wellington, sweet potato fondant, carrot & maple puree, roasted carrots, mushroom jus
(su,e,n,mk,cl,l)

Desserts

Traditional Christmas pudding, brandy Anglaise, red currants
(mk,su,e,cl,l)

Orange blossom & star anise Crème Brulee, shortbread biscuit, red berries
(mk,e,cl,l)

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

To finish

Tea or coffee
mince pies
(cl,e,mk)

5 Courses £149 per person
Children under 10 £75