

Beeches Festive Menu

Starters

Parsnip & Cider Soup V VGA
Sea Salt Focaccia

Herb Crusted Portabello Mushroom V VGA
Stilton Mousse, Aged Balsamic, Rocket Salad

Crab Crostini GFA
Pickled Cucumber, Watercress Salad, Lemon Aioli

Chicken Liver Parfait GFA
Flavoured with Port & Brandy
Red Onion & Ale Chutney, Toasted Brioche

Crispy Pork Belly GF
Celeriac Remoulade, Apple Purée
Crispy Crackling, Mustard Cress

Mains

Turkey Roulade GFA
Chestnut & Apricot Stuffing, Goose Fat Roast Potatoes
Traditional Trimmings, Thyme & Lemon Jus

Red Lentil & Mushroom Nut Roast V
Roast Potatoes, Braised Red Cabbage, Roasted Roots, Red Wine Gravy

Crispy Confit Duck Leg
Cassoulet of Chorizo, Butterbean, Toulouse Sausage
Tomato & Red Wine Sauce

Pan Fried Salmon Fillet GF
Fondant Potato, Seafood Bisque, Samphire

Braised Daube of Beef
Horseradish Mash, Baby Onions, Mustard Leeks, Roasted Roots

Desserts

Mulled Wine Poached Pear VGA
Maderia Sponge, Mascarpone Cream, Winter Berries

Black Cherry & Chocolate Marquise VGA
Vanilla Cream, Kirsch Syrup

Sticky Toffee Pudding
Salted Caramel Ice Cream

Traditional Christmas Pudding GFA
Brandy Sauce

Cheese & Biscuits
Colston Bassett Stilton
Wensleydale & Cranberries
Brie, Chutney

GFA - Gluten Free Adaptable
VGA - Vegan Adaptable
V - Vegetarian
GF - Gluten Free
V - Vegan

Two Courses £30.00 Per Person
Three Courses £35.00 Per Person

A deposit of £5.00 per person is required for all bookings

Food pre-orders will be requested

Available 1st December - 24th December 2023

Before placing your order, please inform your server if a person in your party has a food allergy.