

BEECHFIELD house

Welcomes you
for Boxing Day Dinner 2024



Amuse Bouche

Curried cauliflower velouté
(mk)

Starters

Hot smoked Chalk stream trout, crème fraîche herbs dressing, crispy capers and baby water cress
(mk,cl,l,f,n,su) Gf*

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

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

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) Gf

Salmon supreme, lemon & thyme creamed potato
Fine beans, hollandaise sauce
(mk,f,cl,l,e) Gf

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

Desserts

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

Cappuccino Crème Brûlée, mini donuts,
(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)