



Welcomes you for

Mother's Day
Sunday Lunch

30th March 2025

Amuse Bouche

Curried parsnip velouté (mk,cl cy)

Starters

Beechfield seasonal soup with homemade bread (mk,ci,l)

Ham hock and chicken terrine served with Piccalilli purée, apple
and radish salad (md,su,ci,mk)

Indian spiced onion bon bon, cucumber & yoghurt tzatziki,
dressed leaves (cl,mk)

Goats cheese mousse, beetroot and smoked almonds
(mk,n)

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

Roasted Leg of lamb, thyme roast potatoes, Yorkshire pudding,
seasonal vegetables, mint sauce, rich roast gravy
(cl,l,e,mk,su,cy,sy)

Roast chicken, thyme roast potatoes, Yorkshire pudding
sage & onion stuffing, seasonal vegetables, rich roast gravy
(cl,l,e,mk,su,cy)

Roast Sirloin beef served medium rare, thyme roast potatoes,
Yorkshire pudding, seasonal vegetables,
Beechfield horseradish sauce, rich roast gravy (cl,l,e,mk,su,cy)

Beechfield Nut Roast, our own special recipe nut roast
thyme roast potatoes, all the trimmings, Yorkshire Pudding and a
rich gravy (cl,e,mk,n,p)

Desserts

Caramelised bread and butter pudding
Rum caramel banana, Chantilly cream (mk,cl)

Stem ginger panna cotta, poached rhubarb, lemon balm
(e,mk)

Dark chocolate and raspberry tart, pistachio,
white chocolate ice cream (e,cl,mk)

Selection of 3 scoops of ice cream or sorbets (e,mk,cl,e,n)
Selection of 3 British cheeses, artisan crackers, chutney, celery
grapes and apple (mk,cl,l,cy)

4 courses £47.50