

# BEECHFIELD house

Welcomes you for  
Christmas Eve dinner 2024



## Arrival

Scallop, pea puree, crispy prosciutto  
(ms)

## Starters

Chicken liver parfait, red onion chutney, toasted brioche  
(su,mk,cl,l,e) Gf\*

North Atlantic mackerel pate, baby leaf salad  
whipped horseradish cream, crostini's (f,mk,l) Gf\*

Goats cheese & caramelised red onion tart  
balsamic & thyme reduction (e,cl,l,mk) Gf\*

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

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

Pan fried salmon supreme with lemon, herb Hollandaise, baby new  
potatoes, tender steamed broccoli (mk,f,gl,cl,l) Gf

Roasted butternut squash, risotto  
with parmesan & sage crisps (n,mk) Gf

## Desserts

New York vanilla cheesecake, winter berry compote  
Chantilly cream (gl,l,mk,su)

Chocolate Torte, white chocolate ice cream and orange sauce  
(mk,e,cl,gl)

Selection of British cheeses, grapes, chutney  
artisan biscuits & crackers (mk,cl,l,cy) Gf\*

## To finish

Tea or coffee  
Served with homemade mince pies  
(cl,e,mk)