



FESTIVE MENU

19th November – 23rd December

33.00PP TWO COURSE | 41.00PP THREE COURSE

STARTERS: **GLAZED HAM HOCK TERRINE [GFA]**

Roasted plum & red onion chutney, toasted sourdough

SMOKED SALMON FISHCAKE

Poached free range egg, grain mustard & chive hollandaise

SPICED LENTIL & BUTTERNUT SQUASH SOUP [GFA] [VE]

Toasted sourdough

OAT & PANKO CRUMB BAKED CAMEMBERT

Cranberry chutney, toasted sourdough

MAINS: **TURKEY ESCALOPE WRAPPED IN BACON**

Pork and sage stuffing, duck fat roast potatoes, crushed winter roots, cavolo nero, cranberry sauce

CONFIT GRESSINGHAM DUCK LEG [GF]

Caramelised leek mash, roasted squash, crispy kale, red wine sauce

GRILLED SEABASS [GF]

Tomato cassoulet, salsa verde

+ *extra 5.00 supplement for this dish*

ROASTED SWEET POTATO & CELERIAC PIE [VE]

Roasted beetroot, caramelised onion gravy

DESSERTS: **DARK CHOCOLATE & CHERRY TORTE [V]**

Vanilla ice cream, cherry sauce

BAKED VANILLA CHEESECAKE [GF] [V]

Dulce de leche, vanilla ice cream, chocolate sauce

STICKY TOFFEE PUDDING [GF] [VE]

Salted caramel ice cream

CROPWELL BISHOP STILTON & BRIE DE MEAUX

Selection of biscuits, house chutney

+ *extra 5.00 supplement for this dish*

All bookings of 10+ require a deposit of 10.00pp

We add a discretionary service charge to all reservations of 10%. Our team work hard to make your experience special and 100% of gratuities generously given go to the team who prepare, cook and serve you. If you wish to have this removed, please speak with a member of the team.

Please note dishes and descriptors are subject to change. For full terms & conditions www.beechhousechristmas.co.uk



MERRY



CHRISTMAS

