



# FESTIVE MENU

19<sup>th</sup> November – 23<sup>rd</sup> 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](http://www.beechhousechristmas.co.uk)



MERRY



CHRISTMAS

