

The Beeches Hotel

CHRISTMAS

MENU

1st December - 24th December 2024

STARTER

Wild Mushroom and Chestnut Soup (VEA) (VA) (GFA)

Rosemary and Truffle Focaccia

Crispy Confit Duck Salad (GFA) (VE)

Toasted Pumpkin, Pickled Red Cabbage,
Pomegranate Syrup

Panko Breaded Camembert

Watercress Salad, Apple and Ale Chutney

Filo King Prawn Spring Rolls

Baby Gem Lettuce, Cucumber Ribbons,
Marie Rose Sauce

Spiced Cauliflower (GFA) (VE)

Jeweled Couscous, Harissa Mayonnaise

DESSERT

Crème Brûlée Tart

Winter Berries, Lemon and Orange Curd

Amaretto and Mascarpone Tiramisu

Shortbread Biscuit

Traditional Christmas Pudding (GFA)

Brandy Sauce

Cheese and Biscuits (GFA)

Colston Bassett Stilton, Sage Derby,
Wensleydale and Cranberry, Real Ale
Chutney

Belgian Chocolate Fudge Brownie (VEA) (GFA)

White Chocolate Ice Cream, Butterscotch
Sauce

MAIN COURSE

Braised Daube of Beef (GFA)

Horseradish Mash, Maple-Glazed Carrots,
Baby Onions, Braising Liquor

Turkey Roulade (GFA)

Sausage Meat and Apricot Stuffing, Goose Fat
Roast Potatoes, Glazed Roots, Pigs in
Blankets

Slow-Roast Belly Pork (GFA)

Champ Potatoes, Puy Lentils, Apple Fondant,
Cider Jus

Nut Roast and Spinach Wellington (VE)

Roast Potatoes, Maple-Glazed Roots, Parsnip
Purée, Red Wine and Cranberry Gravy

Lemon-Crusted Seabream Fillet (GFA)

Fondant Potato, Baby Beetroot, Samphire,
Hollandaise Sauce

Two Courses
£30
per person

Three Courses
£35
per person

A deposit of £5.00 per person is required for all bookings
Food pre-orders will be requested.

Before placing your order, please inform us if a person in your party has a food allergy.

(VEA) Vegan Adaptable (VA) Vegetarian Adaptable (GFA) Gluten Free Adaptable (VE) Vegan

* Dishes are not suitable as standard please ensure to notify us when ordering