

BEECHFIELD house

Welcomes you

Christmas Day Lunch 2024



Arrival

Champagne & Canapes

Starters

Curried parsnip velouté, crispy parsnips
(mk,n,cl,l,e) Gf*

Beetroot & dill gravalax, sweet mustard, herb cream
(su,f,mk) Gf

Ham hock & foie gras terrine, pear, apple Chutney and toasted
brioche
(mk,n,cl,l,e) 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)

A discretionary 10% service charge will be added to your bill

Main courses

Stuffed and wrapped turkey parcel, goose fat roast potatoes & all the
trimmings, thyme infused turkey jus
(su,mk,e,n,md,cl)

Fillet of beef, thyme fondant potato, tender stem broccoli
carrot puree, Port jus
(su,mk) Gf/Df*

Salmon supreme, crushed new potatoes, samphire,
champagne beurre blanc sauce
(f,e,mk) Gf

Brie, cranberry & spinach Wellington, sweet potato fondant, carrot &
maple puree, roasted carrot, tender stem broccoli and mushroom jus
(su,e,n,mk,cl,l)

Desserts

Traditional Christmas pudding, brandy Anglaise, red currants
(mk,su,e,cl,l)

Baileys Crème Brulee, shortbread biscuit, Blackberry compote
(mk,e,cl,l) Gf*

A selection of 3 British cheeses, artisan crackers, chutney & grapes
(mk,cl,l,cy) Gf*

To finish

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

5 Courses £149 per person
Children under 10 £75