

# BEECHFIELD HOUSE

## SPECIALS MENU

### Available

Monday to Saturday

12.00pm – 2.00pm

Monday to Friday

18:00 – 18:45

### Bread

Homemade bread

made with Shipton Mill flour, served with salted English butter (cl,l,mk,su,n) \* £5.00 sup

### Starters

Beechfield seasonal soup, homemade bread, salted butter (l,mk,cy,cl)

Terrine of confit duck, wild pigeon and pistachio served with our own homemade apple puree (md,su,ci,mk)

Goats cheese mousse, salt baked local beetroot, red chicory and candied walnuts with a balsamic reduction (mk,n)

Indian spiced onion bon bons, cucumber and yoghurt tzatziki, dressed leaves (l,cl,mk)

### Mains

Turkey roulade, with pork, sage & onion stuffing, roast potatoes, spiced red cabbage, root vegetables (n,mk,cl,l)

Potato gnocchi with roasted butternut squash, baby spinach, with a sage butter sauce and crispy kale (cl,mk)

Beer battered fillet of haddock, triple cooked chips, crushed peas and homemade tartar sauce,  
lemon (f,gf,mk)

### Dessert

Traditional Christmas pudding, finished with Chef's brandy sauce (su,n,e,mk,cl,l)

Tonka bean pannacotta with blackcurrant sorbet (mk,e)

Beechfield chocolate brownie, vanilla ice cream (cl,ek,mk)

Selection of 2 scoops of ice cream or sorbets (e,mk,cl,n)

or

Selection of one local Bath cheese, please make your choice from:-

Bath Soft - A white rind, similar to Brie, soft cow's milk cheese

Bath Blue - A rich blue veined cow's milk cheese

Wyfe of Bath - A semi hard cow's milk cheese (v)

from The Bath Soft Cheese Company, served with chutney

sourdough crackers, celery, grapes and apple (mk,cl,cy,su)

\* £5.00 sup

Two courses 24.95

Three courses 29.95

\*supplement applies