



THE BEEHIVE'S



Christmas Menu

Two Courses: £35 per person

Three Courses: £42 per person

Parties for 4 or more (pre-order only) – 30 November to 18 December
Monday to Thursday (Lunch & Dinner) Friday (Dinner)

Starters

Cured Salmon Gravalax, *chive emulsion, lemon puree, horseradish crème fraîche, pickled cucumber*

Mushroom & Chestnut Soup, *truffle croutons*

Chicken Liver Parfait, *pear chutney, cornichons & toasted brioche*

Goats Cheese Mousse, *with heritage beetroot, apple and candied walnuts*

Mains

Roast Turkey Crown, *cranberry compote, sage & apricot stuffing and seasonal trimmings*

Vegetable Wellington (vg), *vegetable gravy and seasonal trimmings*

Beef Wellington, *on a bed of carrot puree, red wine jus and seasonal trimmings*

Pan-fried Trout, *tender stem broccoli, crushed baby potatoes, salsa verde*

Puddings

Gingerbread Crème Brulee, *served with shortbread*

Apple & Blackberry Crumble, *served with vanilla custard or vanilla ice cream*

Chocolate Torte, *served with strawberry & cherry compote*

Cheese Board (£5.00), *a selection of 3 cheeses served with figs, crackers & plum chutney*
add a glass of fuller ruby port £3.50

Seasonal Trimmings, *roast potatoes, pigs in blankets, cauliflower cheese, roasted parsnips & carrots, brussel sprouts*

