The Beehive

Starters

Carrot, Celery & Leek Soup (V) (VE) (GFO)
served with rustic bread & butter

Baked Goats Cheese (V) (GFO)
served with a red onion & cucumber salsa and pomegranate dressing

Duck & Chicken Liver Pâté (GFO)
with spiced apple, pear and sultana chutney & rustic bread

Smoked Salmon & Chive Parfait
with a citrus lime, dill mayonnaise and rocket

Mains

Roast Free Range Turkey (GFO)
with roast potatoes, roast parsnip, bacon wrapped sausage, sage & onion stuffing, Yorkshire pudding, fresh seasonal vegetables & gravy

Nut Roast (V) (VEO)
with all the trimmings!

Spiced Belly of Pork
with celeriac mash potato, rosemary jus and vegetables of the day

Duo of Salmon & Sea Bass (GFO)
with crushed new potatoes, mangetout and a prawn bisque

Aubergine & Courgette Parmigiana (V) (VEO)
served with a cherry tomato and onion salad and rustic garlic bread

Desserts

Chocolate Orange syllabub (V) (GFO)
with an amaretto biscuit crumb

Christmas Pudding (V)
with brandy sauce

Cheese & Biscuits (V) (GFO)
with pickles

Apple Crumble (V) (VE)
with custard

Mince Pie & Coffee to Finish

2 course £22.95   3 courses £27.95

Available Monday - Saturday from the 27th November - 24th December 2019

(V) VEGETARIAN   (VE) VEGAN   (VEO) VEGAN OPTION   (GF) GLUTEN FREE   (GFO) GLUTEN FREE OPTION

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Order Form

NAME		COMPANY NAME	
TEL	EMAIL	DATE	TIME

PLEASE WRITE IN YOUR GUEST NAMES AND TICK ONE STARTER, ONE MAIN AND ONE DESSERT PER PERSON

GUEST NAME	STARTERS				MAINS					DESSERT			
	CARROT, CELERY & LEEK SOUP	BAKED GOATS CHEESE	DUCK & CHICKEN LIVER PÂTÉ	SMOKED SALMON & CHIVE PARFAIT	ROAST FREE RANGE TURKEY	NUT ROAST	SPICED BELLY OF PORK	DUO OF SALMON & SEA BASS	AUBERGINE & COURGETTE PARMIGIANA	CHOCOLATE ORANGE SYLLABUB	CHRISTMAS PUDDING	CHEESE & BISCUITS	APPLE CRUMBLE
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