

The Beehive

Christmas Menu

Starters

Foie Gras & Chicken Liver Parfait, *rhubarb chutney, melba toast*

Filo Pumpkin Parcel, *marrow chutney pickled pumpkin rind (vg)*

Twice Baked Stilton Soufflé, *port reduction, pear & chicory (v)*

House Cured Salmon, *beetroot preserved lemon tartar, soda bread*



Mains

Beef Wellington, *fillet of beef, chicken liver paté, mushroom duxelles, wrapped up in puff pastry*

served with all the trimmings (**£10pp supplement minimum 8 people**)

Traditional Turkey, *turkey wrapped in bacon with sausage meat stuffing, seasonal vegetables, roasted potatoes, cranberry sauce & jus*

Skate Wing, *red wine & mustard noisette, sea purslane, parmentier potatoes*

Venison Pithivier, *truffle mash potatoes, honey roasted carrot, truffle jus*

Winter Vegetable Crumble, *salsify, carrot, parsnip fricassee, roasted jerusalem artichoke, peas with cheddar crumble topping, truffle crème fraîche (v)*

Confit Duck Leg, *braised red cabbage, potato rosti, cherry jus*

Puddings

Christmas Pudding, *clementine syrup, brandy cream, orange garnish*

Sticky Toffee Pudding, *toffee sauce, vanilla ice cream*

Apple Strudel, *star anise cream*

Dark Chocolate profiterole, *with homemade orange ice cream*

Cheese Board, *blue monday, truffle brie, wooky hole cave aged cheddar, biscuits, pear & port chutney (£3.50 supplement)*

2 Course £24.50 3 Course £28.50



Port & Cheese Board £125.00

ideal for 8-12 people to share includes Bottle of Fuller's Finest Reserve Port & Cheese, blue monday, truffle brie, wooky hole cave aged cheddar, biscuits, pear and port chutney

Party Buffet Menu available on Request

An optional service charge of 10% will be added to your bill

Pre-order and deposit of £10pp required to secure your booking

Ask about our vegan and gluten free menus



If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients