

The Beehive

CHRISTMAS MENU

2 COURSES | £28

3 COURSES | £33

STARTERS

CARROT, PARSNIP & PUMPKIN SOUP (v/vg)

Crème fraîche & sour dough bread

SCOTTISH SMOKED SALMON PINWHEELS

Cream cheese, asparagus, glazed plums

SMOKED HAM HOCK TERRINE

Watercress, applewood cheddar, spiced apple & red onion chutney

GRILLED GOATS CHEESE

Maple roasted butternut squash, aubergine relish

MAINS

ROAST TURKEY CROWN

Roast potatoes, glazed parsnips, brussels, pigs in blankets & red wine jus

GRILLED SIRLOIN STEAK

New potatoes, watercress salad & a red wine jus

WILD MUSHROOM, CHESTNUT & PUMPKIN WELLINGTON (vg)

Roast potatoes, carrots, glazed parsnips, brussels sprouts & vegetarian gravy

SEA BASS FILLET

Spinach, cherry tomatoes, olives, new potatoes & a creamy smoked pepper sauce

DESSERT

BLUE CHEESE TART PEARS

& confit cherry tomatoes

CHRISTMAS PUDDING

Served with cream anglaise

MIXED BERRY & APPLE CRUMBLE

Served with vanilla ice cream

STICKY TOFFEE PUDDING

Served with butterscotch sauce & vanilla ice cream

POACHED PEAR (vg)

Served with vegan vanilla ice cream