



The Beckford Arms Summer Sharing Menu £35 per person

Starters

Ham hock terrine with toast and piccalilli

Seared organic salmon with mint and yoghurt dressing, peas, radishes and broad beans

Bruschetta with grilled aubergine, roasted heritage tomatoes and Rosary goats cheese

Mains

Roasted spatchcock poussin with lemon, bay and tarragon

Whole roasted Sea bass with lemon and horseradish butter

Fennel roasted Belly of pork from the Tarrant Valley

Thyme and garlic roasted potatoes

Chilli and garlic fried spring greens

Honey and rosemary glazed carrots

Salt roasted Bromham beetroots

Puddings

Dark chocolate brownie with boozed cherries

Roasted peaches with almond and caramel semifreddo

All of the above dishes will be served down the centre of the table on large boards & serving bowls enabling you to help yourselves.

For parties of 20-26 people in the Sitting Room, Monday – Thursday.

A wheel of cheese for parties over 8.

Price to be confirmed on request depending on requirements.

A discretionary 10% Service charge will be added to your final bill