

The Beehive Festive Menu

2 Courses - £38 | 3 Courses - £45

Starters

Caramelised White Onion & Ale Soup, Cheddar Scones (v)(ve)

Duck Liver Parfait, Orange & Caramelised Onion Chutney, Seeded Bloomer

Crayfish & King Prawn Cocktail, Cotswold Crunch Loaf

Beetroot Carpaccio, Whipped Goat's Curd, Candied Walnuts, Watercress & Balsamic Glaze (v)(ve)

Mains

Rolled Turkey Thigh, Cauliflower Cheese, Pigs in Blankets, Maple Sprouts & Bacon, Roasted Roots & Potatoes, Yorkshire Pudding, Jus

Roast Fernygrove Beef, Cauliflower Cheese, Pigs in Blankets, Roasted Roots & Potatoes, Yorkshire Pudding, Jus

Beetroot & Wild Mushroom Wellington, Cauliflower Cheese, Maple Sprouts, Roasted Roots & Potatoes, Yorkshire Pudding, Vegetable Gravy (v)(ve)

Venison & Game Bird Pie, Pomme Purée, Winter Cabbage, Jus

Fillet of Salmon, Fish Stock Boulangère, Peas, Broad Beans, Lardons & Champagne Sauce

Sides - £5.50 per portion

Pigs in Blankets | Cauliflower Cheese | Buttered Greens | Loaded Roasties | Pot of Stuffing

Puddings

Chocolate & Hazelnut Yule Log, Vanilla Ice Cream (v)

Blackberry, Amaretto & Almond Trifle (v)

Sticky Toffee Pudding, Salted Caramel Ice Cream (v)(ve)

The Beehive Christmas Pudding, Rum & Raisin Ice Cream (v)(ve)

Smidgen of Nettlebed Cheddar, Fig & Cherry Chutney, Sourdough Crisp (v)

We add a discretionary 12.5% service charge to all of our tables

V – Vegetarian | Ve – Vegan

Please let us know if you have any allergies, dietary requirements or want any information on ingredients used in our dishes

Kitchen Opening Times Monday – Saturday: 12pm-9pm | Sunday 12pm-5pm

Reservations 01628 822877 or email reservations@thebeehivewhitewaltham.com

Instagram: @thebeehivewhitewaltham