

Beera farmhouse dinner menu

All food is home made and uses local produce where possible. 2 courses £23 and three courses £28, including home-made bread. Tea/coffee and chocolates at £2.

I do ask that each couple/family/group choose the same items from the menu, thank you.

Dinner is only served by prior notice 3-4 times a week.

Please bring your own wine to enjoy with your meal as we do not have a license.

Starters are all served with homemade bread

Leek and potato soup (V)

Goats cheese roulade with ricotta cheese, sun dried tomatoes and pesto (V)

Chicken liver pate with onion marmalade and toasted granary bread

Warm salad of tender leaves, garlicky baby mushrooms, Stilton and walnuts (V)

Pan fried salmon fish cakes with a lemon and dill mayonnaise

Smoked mackerel with celeriac, apple and mustard dressing

Roasted peppers with anchovies, cherry tomatoes, capers and basil (V without anchovies)

Salad leaves with crispy parma ham, avocado and a tomato dressing.

Caramelised onion tart with goats cheese (V)

Pickled beetroot, salad leaves, croutons, egg and dijon mustard dressing (V)

Main courses

Beef bourguignon- local beef cooked with red wine, bacon lardons, mushrooms and onions

Beera Farm lamb casserole- tender pieces of lamb cooked with onions, mint and red currant jelly

Poached breast of chicken with a white wine and chive cream sauce

Beef casserole- with mustard, horseradish, cream and mushrooms

Pan fried salmon with herb butter and dauphinoise potatoes

Chicken breast stuffed with herb and garlic cheese wrapped in Parma ham

Duck confit with braised red cabbage and potato dauphinoise

Chicken breast strips with sun-dried tomatoes and tarragon cream sauce

Roasted Beera Farm lamb with a mint bearnaise sauce.

Fillet of white fish pan fried, served with a warm green herb salsa

Beera Farm lamb tagine, with apricots and dates, served with cous cous, tzatziki and flat bread

Beera farm Pork casserole- tender pieces of pork cooked with apricots and ginger.

Chicken coq au vin, tender chicken pieces marinated in red wine and rosemary, served with onions, bacon lardons and mushrooms

Luxury fish pie, with prawns and smoked salmon, in a parsley and dill sauce, topped with mashed potato and cheese.

Vegetarian main courses

Spinach and pine nut risotto served with a mixed salad

Home-made falafels, roasted with carrots, chickpeas and dukkah spice

Roasted butternut squash, chestnut mushroom and spinach lasagne

Mushroom risotto served with a mixed salad

Goats cheese roulade with ricotta cheese, sun dried tomatoes and pesto

Vegetable tagine served with cous cous, tzatziki and home made flat bread

Desserts

Warm sticky toffee pudding with clotted cream

Raspberry or blackberry crème brulee with home-made shortbreads

Warm chocolate fondant with ice cream

Lemon and lime meringue roulade

Beera apple and blackberry crumble with clotted cream, custard or ice cream

Warm chocolate brownie with vanilla ice cream

Lemon possett with home made shortbreads

Vanilla panacotta with red fruit compote and home-made shortbreads

Warm orange and almond cake with caramelised oranges and orange ice cream

Beera apple, rhubarb and ginger crumble with clotted cream, custard or ice cream

Warm pear and ginger cake served with vanilla ice cream

Traditional apple pie with cinnamon, served with clotted cream, ice cream or custard