**St Beghian Society Dinner Menu**

**27th February 2026**

**Starter**

Roast butternut squash and parmesan soup. (v) (gfa) (1)

Tempura langoustine tails, lemon & garlic aioli, balsamic, rocket (2)

Chicken liver parfait, Estate spiced plum chutney, brioche (3)

Burrella, tomato and avocado salad, basil oil (vegan) (gf) (4)

**Main**

Braised Estate beef brisket, honey roast carrot, mash, Dijon mushroom sauce. (gf) (5)

Pan roasted pheasant breast, chive mash, chorizo, pea and baby onion jus (6)

Plaice fillets, crushed new potatoes, kale, broccoli, butter sauce (gf) (7)

Winter vegetable, goats’ cheese and sage wellington, tomato confit, fondant potato (v) (8)

**Dessert**

Chocolate truffle torte, orange gel, milk chocolate ice cream (9)

Crème brulee, passionfruit macarons. (gf) (10)

Peach melba sundae, raspberry, vanilla ice cream (11)

Cheese board, water biscuits, fruits & chutney (gfa) (12)

Tea and Coffee

