

The BEDFORD ARMS HOTEL

Sunday Lunch Menu

Starters

- Soup of the day £6.50
Bedford Prawn cocktail £7.00
Melon, Parma Ham, Berry Compote £7.00
Caramelized Goat's Cheese, Watercress & Rocket, Tomato Chutney £7.45
Chicken liver parfait, Red Onion Marmalade, Balsamic reduction & Toast £7.00
Smoked salmon, Beetroot Carpaccio, Truffle Crème Fraiche & Micro Coriander £7.50

Main Course

- Roast Scotch Sirloin of Beef £14.50
New Seasons Devonshire Lamb £14.50
Roast Loin of Pork £13.95
(All roasts served with roast potatoes, Yorkshire pudding & seasonal vegetables)
Bedford Pie of the Day with Garden Peas & Buttered New Potatoes £14.50
Pan Fried Chicken Breast, Dauphinoise Potatoes, Asparagus & Red Wine Jus £16.50
Baked Seabass fillet, Marinated Fennel, Sauce Vierge £15.95
Thai Spice Sweet Potato Cake, Baby Spinach, Fine Beans, Peanut, Coriander & Soy Dressing (**Vegan**) £13.75

Desserts

- Traditional bread & butter pudding
Mixed berry Pavolova
Crème brûlée of the day
Cheesecake of the Day
Warm apple pie & custard

All Desserts £6.95

Booking Information:

For parties over 10 people a pre-ordered is required.

For parties of 20 people and above a fixed menu is required (i.e. 1 choice per course).

We require a full pre order at least five working days before the date of your booking. To avoid any confusion on the day, when forwarding the pre order please include a list with guests' names and their chosen menu.

Please Note: Dishes may vary on the day

Nearly all of our produce & ingredients are sourced locally.

Our meat is hand selected from Smithfield's and is hung and butchered on site.

Please be prepared to wait a little longer for your food as all the dishes are freshly prepared to order.

Some of our dishes may include traces of nuts. If you have any allergies please ask the waiting staff for assistance.

Prices are inclusive of VAT @ 20%. Service charge at your discretion. All gratuities go direct to the staff