

The BEDFORD ARMS HOTEL

Pre Ordering instruction:

For parties of up to 30 people From the full menu please choose 3 starters, 3 main courses and 3 desserts and offer this choice to your party.

For parties of 30 people and above a fixed menu is required i.e. 1 choice per course plus an additional vegetarian option.

In order to guarantee all dishes will be available, we require a full pre order at least 2 weeks before the date of your booking.

To avoid any confusion, when forwarding the pre order please include a list with the guests' names and their chosen menu.

Starters

Seasonal soup (of your choice)

Chicken liver parfait, muscat syrup
Red onion marmalade, crusty bread

Caramelized goats cheese, beetroot chutney and watercress

Ham hock terrine & tomato chutney

Bedford Arms traditional prawn cocktail, brown bread & butter

Seasonal melon, Parma ham, berry chutney

Scottish smoked salmon, Mousse Crostini, Rocket Salad

Fried brie, Cranberry Orange Compote, Roquette Salad

Red Wine Poached Pear, Crumbled Stilton, Dressed Salad, Celery, Candied Walnuts

Mains

Scotch Fillet Steak, creamy green peppercorn sauce *£5.50*
Triple cooked chunky chips (*please specify cooking preference*)

Scotch sirloin steak, creamy green peppercorn sauce *£3.50*
Triple cooked chunky chips (*please specify cooking preference*)

Jacob's Ladder with Mousseline Potatoes & Confit Root Vegetables

Grilled Baby Poussin, Creamed Potato, Madeira Sauce, Tarragon Butter Carrots

Pan fried salmon, watercress citrus beurre blanc, minted buttered new potatoes

Fillet of sea bass, aged balsamic, Crushed New Potatoes & Sauce Vierge

Rack of lamb, fresh mint jus *£5.00*, roast potatoes
(*please specify cooking preference*)

Roast sirloin of Scotch beef, Yorkshire pudding, red wine jus, roast potatoes

Roasted Guinea Fowl, truffle jus, roast potatoes

Baked Cod Fish Veloute, fresh herbs, buttered new potatoes

(All dishes are served with seasonal vegetables)

Vegetarian Options

(Can be an optional 4th Dish)

Polenta Cake Stuffed With Stilton, Fricassee of Wild Mushrooms, Green Asparagus

Roasted Cauliflower & Hazelnut Penne "Carbonara" Parmesan Crisps

Sun Dried Tomato Risotto, Buffalo Mozzarella, Basil Pesto

Thai Sweet Potato Cake, Green Beans, Baby Spinach & Peanut Salad (Vegan)

Butternut Masala, Fragrant Rice (Vegan)

Tomato Cous Cous Stuffed Red Pepper, Dressed Salad, Aged Balsamic (Vegan)

Wild Mushroom Risotto, Crispy Leeks, Honey Glazed Chestnuts (Vegan)

(Some dishes can be modified to accommodate dietary requirements or allergies. Please ask when booking.)

Desserts

Traditional bread & butter pudding, vanilla custard

Dark chocolate torte, vanilla ice cream, red fruit coulis

Wild berry pavlova, chocolate sauce

Glazed lemon tart, raspberry sorbet

Crème brulee (of your choice)

Profiteroles, warm chocolate sauce

Treacle tart, chantilly cream

Fresh fruit salad

Cheesecake (of your choice)

Cherry trifle

Apple Pie with Vanilla ice cream (of your choice)

A selection of British cheese

Coffee

Monday-Thursday - £36.00 per head

Friday-Saturday - £39.00 per head

Please note ~ Supplement charges apply to some dishes

A 10% discretionary service charge will be added to your bill

Room hire for sole use

Monday-Thursday Chess room - £120.00

Restaurant - £250.00

Friday-Saturday Chess room - £120.00

Restaurant - £300.00 - £500.00

(Hire fees may be higher at peak times and are dependent on number of guests)

Chess Room requires a minimum of 12 people to hire

Restaurant requires a minimum of 24 people to hire

Please see below for an example of pre ordering

Table of 30 people

Starters

10 x Soup of the day
15 x Smoked salmon
5 x Melon & Parma ham

Mains

20 x Roast beef
6 x Baked plaice
4 x Roast chicken breast

Potato choice - Roast potatoes

Desserts

8 x Lemon tart
13 x Profiteroles
9 x Cheese & biscuits

**Provisional Booking will be released after 7 days unless confirmed by email
with a £10 per head Deposit**