

# The BEDFORD ARMS HOTEL

## Sunday Lunch Menu

### Starters

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

### Main Course

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

### Desserts

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

**Three Courses £29.95**

#### **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