

# The BEDFORD ARMS HOTEL

## **Pre Ordering instruction:**

**For parties of up to 40 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 40 people and above** a fixed menu is required i.e. 1 choice per course.

In order to guarantee all dishes will be available, we require a full pre order at least five working days 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, Mouse 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 4<sup>th</sup> 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 - £65.00

Restaurant - £150.00

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**