



BEDFORD ARMS

Pub & Rooms

GOLD WEDDING BREAKFAST

FOR THE TABLE

Baked Young's Sourdough, beer butter

STARTERS

- ✦ Roasted Parsnip & Bramley Apple Soup, herb pesto, Young's sourdough (ve, gfo)
- ✦ Beetroot cured Scottish Salmon, pickled cucumber, salmon roe, crème fraîche & dill oil (gf)
- ✦ Whipped Chicken Liver Parfait, toasted brioche, pickled shallot & apple chutney
- ✦ King Scallops in Shell, stornaway black pudding, pea purée, cured bacon
- ✦ Heritage Beetroot Salad, vegan whipped feta, pickled pear, candied walnuts & watercress (ve, gf)

AMOUSE BOUCHE

- ✦ Seasonal Sorbet

MAINS

- ✦ Bedford Arms Fillet Beef Wellington, braised shallots, heritage carrots, beef dripping potatoes, gravy
- ✦ Salmon en croûte, tenderstem broccoli, potato fondant, sparkling cream sauce
- ✦ Seasonal Potato & shallot tart, bitter leaf salad, herb vinaigrette (ve)
- ✦ Roasted Hertfordshire Chicken Breast, chicken thigh croquette, potato terrine, wild mushroom sauce, charred cauliflower (gf)

PUDDINGS

- ✦ Dark Chocolate Brownie, toasted meringue, vanilla ice cream
- ✦ Sipsmith plum & apple crumble, vanilla custard
- ✦ Bitter Lemon Tart, raspberry coulis, crème fraîche
- ✦ Sticky Toffee Pudding, dark caramel sauce, vanilla ice cream

BRITISH CHEESES FOR THE TABLE

seeded crackers, spiced chutney

(v) VEGETARIAN

(ve) VEGAN

(gf) GLUTEN FREE

(gfo) GLUTEN FREE OPTION AVAILABLE