



BEDFORD ARMS

Pub & Rooms

SILVER WEDDING BREAKFAST

FOR THE TABLE

Baked Young's Sourdough, beer butter

STARTERS

- ✦ Roasted Courgette & Pea Soup, young's sourdough (ve, gfo)
- ✦ Beetroot cured Chalk Stream Trout, pickled cucumber, cods roe, crème fraîche & dill oil (gf)
- ✦ Whipped Chicken Liver Parfait, toasted brioche, pickled shallot & apple chutney
- ✦ Bedford Prawn Cocktail, bloody marie sauce, sweet & sour heritage cherry tomatoes, baby gem (gf)
- ✦ Heritage Beetroot Salad, vegan whipped feta, pickled pear, candied walnuts & watercress (ve, gf)

MAINS

- ✦ Parmesan Crusted Sea Bream, confit jerusalem artichokes, nyetimber wine sauce (gf)
- ✦ Braised Ox Cheek, creamed potato, maple carrots, chestnut & onion crumb (gf)
- ✦ Sweet Potato, courgette & chestnut mushroom pithivier, creamed spinach & tenderstem broccoli (ve)
- ✦ Roasted Hertfordshire Chicken Breast, potato & leek cake, wild mushroom sauce, charred cauliflower (gf)

PUDDINGS

- ✦ Dark Chocolate Tart, fresh raspberries, crème fraîche
- ✦ Classic Crème Brûlée, coconut shortbread
- ✦ Passionfruit Rice Pudding, caramelised mango
- ✦ Sticky Toffee Pudding, dark caramel sauce, vanilla ice cream

(v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (gfo) GLUTEN FREE OPTION AVAILABLE