



# MOTHER'S DAY LUNCH

Sunday 15<sup>th</sup> March 2026

Jerusalem artichoke soup  
roasted hazelnuts, truffle cream

Creedy Carver duck & cognac parfait  
thyme and pink peppercorn spiced butter, bitter orange marmalade,  
caramelised onion brioche, mustard cress

The Bedford prawn cocktail  
heritage tomatoes, chicory, salad, Brixham crab, soda bread

Roasted shallot tart  
parmesan tuille, confit yolk, fennel & dill salad

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Roast Dartmoor sirloin of beef  
smoked brisket, glazed roasted vegetables, roast potatoes, Cornish greens,  
Yorkshire pudding, Jail Ale gravy, watercress

Billy's Farm belly pork  
shoulder croquette, cauliflower cheese, buttered greens, apple & vanilla compôte,  
porky crumb, mustard cress

Chalk stream trout  
celeriac remoulade, samphire, café beurre de Paris, pickled shallots, cress

The Bedford plant based steak  
cauliflower cheese, glazed root vegetables, roast  
potatoes, buttered Cornish greens, crispy shallots,  
watercress, gravy, Yorkshire pudding

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Black Forest trifle  
dark chocolate mousse, sponge, griottine cherry, Chantilly, crisp, sorbet

Iced mango parfait  
passion fruit curd, meringue, sorbet, shortbread, coriander

The Bedford toffee apple & frangipane crumble pie  
Dunn's Farm clotted cream

West Country cheeses  
The Bedford spiced apple chutney, grapes, crackers

Three courses: £40

## *Allergies and intolerances:*

Food items may contain allergens. If you have a food allergy or intolerance, please inform your server before placing your order. Please be aware that we are unable to 100% guarantee the absence of allergens in any dish.



## THE BEDFORD HOTEL