



# Festive Menu

Keralan spiced parsnip & lentil velouté GF, DF, VE  
onion bhaji crisp, chickpea, coconut, coriander

Creedy Carver duck & cognac parfait GF  
thyme & pink peppercorn spiced butter, bitter orange, toasted brioche, mustard cress


The Bedford Prawn Cocktail GF, DF  
pickled fennel, Brixham crab, pomegranate & chicory salad, sourdough

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Roast Devon turkey GF, DF  
traditional festive trimmings, pork & sage stuffing, gravy

Smoked Matford Farm beef brisket GF, DF  
champ mash, beef dripping herb crumb, Diane sauce, Cornish greens, onion ring, watercress

Seared Plymouth gilt head bream GF, DF  
fennel jam, smoked fish cake, pak choi, chive & crayfish beurre blanc, lemon oil


Aloo tikki pakora GF, DF, VE  
celeriac, mint & coconut raita, alleppey & mango curry, buttered greens, pomegranate, herb salad



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Christmas pudding GF, DF, VE  
Dunn's Farm clotted cream, brandy sauce, hazelnut & honeycomb dukkah

The Bedford Black Forest trifle VE  
dark chocolate mousse, brandy marinated griottine cherries, genoise sponge, chantilly, cherry crisp

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



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.  
GF: Can be adapted to gluten free DF: Can be adapted to dairy free VE: Can be adapted to vegan



THE BEDFORD HOTEL  
In the heart of Tavistock