

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

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

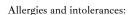
Seared Plymouth gilt head bream GF, DF fennel jam, smoked fish cake, pak choi, chive & crayfish beurre blanc, lemon oil

 $A loo\ tikki\ pakora\ GF, DF,\ VE$ celeriac, mint & coconut raita, alleppey & mango curry, buttered greens, pomegranate, herb salad

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

 $\label{thm:eq:continuous} The \ Bedford \ Black \ Forest \ trifle \ VE$ dark chocolate mousse, brandy marinated griottine cherries, genoise sponge, chantilly, cherry crisp

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



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



