

# EASTER SUNDAY LUNCH

SUNDAY 5<sup>TH</sup> APRIL

Cornish celeriac velouté  
masala spiced oil, coconut yogurt, bhaji crisp, coriander

Creedy Carver chicken & ham hock terrine  
compressed cucumber, pea & mint salad, mustard mayo, brioche

The Bedford prawn cocktail  
Brixham crab mayo, compressed cucumber, avocado, gem lettuce, caviar & herb salad, focaccia

Goat's cheese mousse (GF)  
pickled celery, candied walnut, lavash, quince, chervil

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Roast Devon sirloin of beef (GF,DF)  
smoked brisket, roast potatoes, Cornish greens, glazed root vegetables, Yorkshire pudding,  
Jail Ale gravy, watercress

Roasted Billy's Farm leg of lamb (GF,DF)  
roast potatoes, Cornish greens, glazed root vegetables, braised shoulder,  
cauliflower & leek cheese , gravy, mint chimichurri

The Bedford plant based steak  
cauliflower & leek cheese, roast potatoes, glazed root vegetables, buttered greens,  
Yorkshire pudding, gravy, watercress

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The Bedford warm raspberry & frangipane tart  
Langage Farm clotted cream, hazelnut praline

Rhubarb & custard  
set custard, poached Tamar Valley rhubarb, almond crunch, sorbet, sorrel, meringue

Dark chocolate delice  
caramelised banana, hazelnut dukkha, Chantilly, salted caramel

West Country cheeses  
The Bedford chutney, grapes, crackers

Three courses: £40



GF = Can be adapted to Gluten Free DF = Can be adapted to Dairy Free

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