

Festive Menu

Winter squash, chilli & coconut velouté GF, DF, VE
puffed grains, coconut yogurt, coriander

Creedy Carver chicken liver & madeira parfait GF
thyme & black truffle butter, shallot marmalade, toasted brioche, mustard cress

The Bedford prawn cocktail GF, DF
smoked salmon mousse, burnt lemon mayo, confit tomato,
compressed cucumber, chicory salad, ryebread

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

Matford Home Farm beef & Jail Ale pie GF, DF
thyme & butter bean mash, jus, roscoff onion confit, Cornish greens, onion ring, watercress

Plymouth cod & nori ballotine GF, DF
kohlrabi & apple remoulade, spiced brown shrimp butter, salsa verde, Cornish leeks, crispy kale

Cornish root vegetable & lentil bake GF, DF, VE
roasted potatoes, glazed root vegetables, buttered Cornish greens, braised red cabbage,
crispy shallots, gravy, watercress

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

White chocolate & ginger bread truffle VE
brandy poached blackberries, chantilly, sorbet, crisp, sorrel

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

Call 01822 613221 to book

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