

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
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 trifle VE
brandy poached blackberries, chantilly, sorbet, crisp, sorrel

West Country cheeses GF, DF, VE
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