

THE BEDFORD HOTEL

In the heart of Tavistock

HASH HARRIERS DINNER & DANCE SATURDAY 16TH MARCH 2019

Chicken liver parfait

shallot marmalade, pickles, spiced butter, toasted brioche

Bedford prawn cocktail

burnt lemon mayonnaise, Cornish crab, granny smith apple, watercress

Charred figs

pistachio fillo, fetta, pomegranate, mustard cress

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Devon belly pork

champ mash, broccoli, pork scratchings, pulled pork

Loch Duart salmon

Buttered greens, smoked fish cake, potted shrimp, fennel salad

Wild mushroom spelt risotto

poached hens' eggs, pickled shallots, pecorino, nasturtium leaves

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Sticky toffee pudding

language farm clotted cream, butterscotch, praline

Lemon posset

curd, granola, candied lemon, vanilla foam

Dark chocolate delice

banana, salted caramel, peanut

Allergens & Intolerances:

We are pleased to cater for special dietary requirements with advance notice.
If you need to know more about the ingredients we use, please ask.