

THE BEDFORD HOTEL

In the heart of Tavistock

EVENT MENU 2021

Butternut squash velouté

nutmeg cream, garlic croutons

Bedford prawn cocktail

burnt lemon mayonnaise, Brixham crab, pickled cucumber, caviar, celery cress,

Creedy Carver chicken liver parfait

truffle butter, red onion marmalade, quail egg, pickles, brioche, mustard frill

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Devon belly pork

wild mushroom & smoked pancetta fricassée, savoy cabbage, scratchings, onion ring

Cornish hake

Thai spiced chickpea & coconut cassoulet, mint yoghurt, coriander

Hazelnut & Lyonnaise onion nut roast

Cornish new potatoes, buttered greens, pickled shallots, Devon blue cheese sauce

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Sticky toffee pudding

hazelnut, caramelised banana, butterscotch, clotted cream

Lemon posset

spiced poached blackberries, sorbet, red vein sorrel, vanilla cream

West Country cheeses

grapes, crackers, Devon chutney, candied walnuts

Allergens and 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.