



NINETEEN HUNDRED

19

00



FESTIVE GATHERING MENU

2 COURSES £42.50 | 3 COURSES £49.50

* STARTERS *

Festive Soup
Cream of Two Celeries - Crispy Bacon - Black Peppered Crème Fraiche
Crispy Chestnut Croutes - Traditional Malted Wheaten Guinness Loaf

Carraig Ban Goats Cheese, Cranberry & Spinach Spring Roll
Rocket - Pickled Asian Baby Salad

Mulled Wine & Maple Glazed Duck Leg
Chorizo - Black Garlic & Buckthorn Gel - Red Pepper - Butter Bean Casserole

Smoked Salmon Salad
Wholegrain Mustard Cream - Brown Bloomer Croute - Red Onions
Caper Berries - Baby Green Salad

* MAINS *

Seasonal Turkey & Ham
Herb & Onion Stuffing - Cranberry & Lime Chutney
Roast Brussel Sprouts - Bacon Lardons
Buttered Roasted Potato - Shallot Gravy

Pan-Fried Fillet of Hake
Sprouting Broccoli - Snow Peas - Comber Potato
Mustard Grain & Chive Cream Sauce

Slow Cooked Daube of Beef
Roast Garlic - Crispy Kale - Colcannon Mash
Rosemary Gravy

Heirloom Tomato & Vulgare Fennel 'Hot Totty'
Timbale of Ratatouille - Coriander - Pickled Red Cabbage & Ginger
Frseh Garden Herbs - Nutmeg & Sesame Tuille

100z Grilled Sirloin*
Black Onion Potato - Confit Carrot - Choice of Sauce
**£15 Supplement Applies*

* DESSERTS *

Bedford Grand Selection of Desserts
Traditional Armagh Apple & Cinnamon Crumble - Dark Chocolate Delice - Christmas Pudding Ice Cream - Eggnog Custard

PRE-ORDER REQUIRED

For full allergen information, or if you have any dietary requirements, please ask your server.

A discretionary 10% service charge has been added to your bill. Please let your server know if you would like this removed.



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