



THE
LEDGER LIBRARY



FESTIVE PRIVATE DINING

* PRE - STARTER *

Selection of Home-Made Christmas Breads
Brighter Gold Basil Oil - Local Butter

* STARTERS *

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

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 Rump of Lamb
Roast Garlic - Crispy Kale
Colcannon Mash - Rosemary Gravy

10 oz Grilled Sirloin
Black Onion Potato - Confit Carrot
Choice of Sauce
(£15 Supplement)

Served with garden vegetables and potatoes

* DESSERTS *

The Bedford Grand Selection of Desserts

Or

Chef Noel's Traditional Christmas Pudding
Mulled Wine/ Fruit 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.

