

Woburn's

at the Bedford

Dinner Menu

Starters

Cream of Vegetable Soup

Seared Pigeon Breast

tarragon & red wine risotto

Honey & Whisky Cured Salmon

fennel, raisin & rocket salad with lemon dressing

Braised Belly Pork

black pudding caramelised apple & a thyme jus

Goats Cheese Parfait

toasted hazelnuts & Brioche

Main

Devon Beef Fillet

*Dauphinoise potatoes, seared duck livers
pancetta, roast baby shallots & port jus*

Breast of Farmhouse Chicken

potato gnocchi, smoked bacon & leek ragout

Baked Fillet of Salmon

*spring greens, rosti potato
Cornish asparagus & red wine reduction*

Roast Rump of West Country Lamb

*fondant potato, celeriac puree,
glazes Chantennay carrots & thyme jus*

Wild Mushroom & Spinach Risotto

with Cornish asparagus

Sweets

Apple Tart Tatin

vanilla ice cream

Chocolate Orange Cheesecake

hazelnut & orange biscotti

Traditional Creme Brulee

shortbread biscuit & strawberry compote

Pecan Sour Cherry & Vanilla Ice Cream

sesame snaps & chocolate sauce

West Country Cheese Plate

homemade oatcakes, Devon chutney

Tea/Coffee --- £2.75

Two Course --- £24.95

Three Course --- £29.95