# CHRISTMAS EVE DINNER

Join us in our award winning Squires restaurant to get into the festive mood.

## AMUSE-BOUCHE

WILD MUSHROOM & TRUFFLE VELOUTÉ
Garlic & Truffle Crouton, Truffle Shavings (v)

## STARTERS

SEARED YELLOW FIN TUNA LOIN
Avocado, Vine Ripe Cherry Tomato, Herb Oil

CHORIZO & BROAD BEAN RISOTTO
Wilted Chard, Salsa Verde

PAN SEARED VENISON FILLET
Celeriac & White Chocolate Purée, Sautéed Kale, Pan Jus

TOMATO, ROAST PEPPER & BURRATA
Basil Cress, Focaccia Shard, Extra Virgin Olive Oil (v)

## MAINS

DINGLEY DELL PORK RIBEYE, WELSH RAREBIT GLAZE
Parisienne Potatoes, Carrot Purée, Cider Essence

SEARED DUCK BREAST
Dauphinoise Potato, Roasted Butternut & Brown Cap Mushroom, Cassis Jus

PAUPIETTE OF LEMON SOLE, SHELLFISH MOUSSE
Sautéed Kale, Crushed New Potatoes, Tarragon Cream

ROAST PUMPKIN RISOTTO
Artichoke Heart, Rocket, Pepito Pesto (v)

## DESSERTS

STRAWBERRY & VANILLA TRIFLE
Layers of Strawberry Salsa, Vanilla Panna Cotta & Strawberry Cream, Red Velvet Sponge

WARM SPICED RUM & GINGER CAKE
Caramel Cream, Toffee Sauce, Clotted Cream Ice Cream

CHOCOLATE MONT BLANC
Chocolate Brownie, White Chocolate Mousse, Dark Chocolate Sauce, Orange Ice Cream

THREE COUNTIES CHEESES
Savoury Biscuits, Celery Shavings, Red Onion Chutney

COFFEE, TEA AND PETIT FOURS

**Why not make a night of it?**
Stay overnight at a very special bed and breakfast rate from £125.00 per night.

£51.00 PER PERSON – INCLUDING A GLASS OF CHAMPAGNE

BOOK YOUR TABLE

Call our Events Coordinator on 01638 663175 or email conference@bedfordlodgehotel.co.uk

PLEASE SEE TERMS AND CONDITIONS FOR ALLERGY ADVICE. PLEASE BE ADVISED THAT THE ABOVE MENU OPTIONS MAY BE SUBJECT TO CHANGE.