

A LA CARTE PRE-ORDER FORM

Name:

Contact Number:

Date of Visit:

Time of Arrival:

Number of Guests:

Any extra comments:

Starters	Quantity	Dietary
Soup of the Day V, GFA, VA Served with Baked Ciabatta & Butter		
Pan-Fried Black Pearl Scallops GF With Cauliflower Puree, Smoked Bacon Crumbs & Beurre Noisette with Capers		
Red Leicester Cheddar, Roast Walnut & Spinach Arancini V Served with Saffron Mayo & Crispy Basil		
Venison Terrine GF Wrapped in Parma Ham with Pistachio & Juniper Served with Plum Purée		
Honey Baked Goat's Cheese V, GFA With Beetroot Salad, Air-Dried Cherry Tomato, Roasted Shallots & Garlic Emulsion with Brioche Croutons		
Free Range Chicken Breast Strips GF With Stilton & White Wine Cream Served on Baked Field Mushrooms		
Dill Cured Gravlax GFA With Whole Grain Mustard, Bacon & Potato Salad, Granary Bread & Dressed Leaves		

Mains	Quantity	Dietary
Slow-Cooked Lamb Shank GF Served with Creamed Herbed Potatoes, Steamed French Beans, Red Currant & Red Wine Jus		
Confit Bedfordshire Pork Belly GF With Mashed Potatoes, Braised Savoy Cabbage, Apple Cider Jus & Crackling		
Baked Salmon Supreme GF Loch Duart farmed with Crushed New Potatoes, Tenderstem Broccoli & Sauce Vierge		
Pan-Fried Free Range Chicken Breast GF Served with Parmentier Potatoes, Wilted Mushrooms, Leeks & White Wine Cream		
Wiltshire Clear Water Trout Fillets GF Pea, Spring Onion & Chorizo Risotto with Lemon Infused Oil		
Pan-Fried Rump of Woburn Estate Venison GF Served with Roasted Sweet Shallots, Chestnut Mushrooms, Baby Carrots, Green Beans, Madeira Jus & Dauphinoise Potatoes		
Chef's Vegetarian Platter V, GFA, VA A selection of three Fresh Small Dishes. Please ask your Server for today's dishes		

Griddle	Quantity	Dietary						
All Steaks are served with Griddled Plum Tomato, Chargrilled Flat Mushroom & a choice of Hand cut Chunky Chips or French Fries								
English Beef Fillet GF 8oz or 10oz								
<table border="1" style="display: inline-table; vertical-align: middle;"> <tr> <td>Blue</td> <td>Rare</td> <td>Med, Rare</td> <td>Med</td> <td>Med, Well</td> <td>Well</td> </tr> </table>	Blue	Rare	Med, Rare	Med	Med, Well	Well		
Blue	Rare	Med, Rare	Med	Med, Well	Well			

THE BEDFORD ARMS OAKLEY

8oz							
10z							

28 Days Hung English Beef Sirloin GF							
Blue	Rare	Med, Rare	Med	Med, Well	Well		
Grilled Marinated Halloumi Cheese V							
Included in the price is your choice of two items from the Sides Menu							
Sides –							
Large Crispy Skinned Sea Bass Fillet GF							
With Chef's Tomato & Mango Salsa and Burnt Lemon Wedge Included in the price is your choice of two items from the Sides Menu							
Sides –							

Extra Sides	Quantity	Dietary
Dressed House Salad		
Confit Garlic Sautéed Mushrooms		
Steamed & Buttered Market Greens		
Triple-Cooked Chunky Chips with Sea Salt		
Crispy French Fries		
Dauphinoise Potatoes		

Desserts	Quantity	Dietary
White Chocolate, Whiskey & Brioche Pudding V Served with Custard or Madagascan Vanilla Ice Cream		
Baked Cheesecake V, GF Served with Raspberry Sorbet		
Winter Eton Mess V, GF With Mulled Wine, Mixed Berries, Meringue & Cream		
Belgian Dark Chocolate Brownie V With Honeycomb Ice Cream		
Honey Roasted Plum, Apple, Cinnamon & Almond Flaked Crumble V, VA With Custard		
Selection of Quality Ice Cream & Sorbets V, GF		
Selection of three British Artisan Cheeses V Served with Celery, Apple Salad, Grapes, Chutney & Crackers Platter of 3 or Platter of 4	P-3	P-4