

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		
Baked Cod & Salmon Fishcake With Free Range Poached Egg, White Wine Butter Sauce & Crispy Capers		
Melon, Mango & Avocado With Lime Sorbet & Micro Lemon Balm GF VE		
Pear, Stilton, Caramelised Shallot & Pine Nut, Puff Pastry Tart V Topped with Baby Leaves & Cranberry Dressing		
Continental Meat Platter GFA Parma Ham, Chorizo, Milano Salami, Grilled Aubergines, Bocconcini Mozzarella Balls, Mixed Olives & Crusty Bread		
Chilli & Confit Garlic Tiger Prawns GF With Steamed Asparagus, Cherry Tomatoes & Parsley		

MAINS	Quantity	Dietary
Seared Gressingham Duck Breast GF DFA With Poached Pear & Red Wine Reduction, Butternut Squash Puree, Tenderstem Broccoli & Sauteed New Potatoes		
Spinach & Ricotta Filo Strudel V VA With Mediterranean Vegetables, Roasted Red Pepper, Plum Tomato Sauce & Crispy Basil		
Pan Fried Maple Glazed Bedfordshire Pork Tenderloin GF DFA Creamy Savoy Cabbage & Bacon, Spring Onion, Mash & Pink Peppercorn Red Wine Jus		
Pan Fried Sea Bream Fillet GF With Saffron Fondant Potatoes, Wilted Spinach, Baby Prawn & White Wine Cream		
Free Range Chicken Breast Supreme GF DFA Served with Warm Salad of Baby Potatoes, Fresh Asparagus, Rocket, Shallot, Roast Plum Tomato, Capers & Parsley Sauce		
Woburn Estate Venison GF With Caramelized Shallot Puree, Thyme & Cheddar Dauphinoise, Pak Choi, Port Wine & Berry Jus		

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														
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 16.6%;">Blue</td> <td style="width: 16.6%;">Rare</td> <td style="width: 16.6%;">Med, Rare</td> <td style="width: 16.6%;">Med</td> <td style="width: 16.6%;">Med, Well</td> <td style="width: 16.6%;">Well</td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </table>	Blue	Rare	Med, Rare	Med	Med, Well	Well								
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28 Days Hung English Beef Sirloin GF														
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Sides –														

THE BEDFORD ARMS OAKLEY

Grilled Marinated Halloumi Cheese V Included in the price is your choice of two items from the side's 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 –		

SALADS	Quantity	Dietary
Baby Spinach, Cherry Tomato, Cucumber, Avocado & Mango Salad with a Citrus Dressing, Herb Croutons V VA GFA		
Optional Extras		
Marinated Cajun Chicken & Sour Cream		
Hot Smoked Kiln Scottish Salmon Flakes		
Marinated Tofu VE		
Chilli & Garlic Tiger Prawn Skewers		
Greek Feta Cubes V		

EXTRA SIDES	Quantity	Dietary
Dressed House Salad		
Steamed Green Beans & Toasted Almonds		
Triple-Cooked Chunky Chips with Sea Salt		
Crispy French Fries		
Buttered Market Greens		
Dauphinoise Potatoes with Thyme & Mild Cheddar V GF		

DESSERTS	Quantity		Dietary
White Chocolate & Vanilla Cheesecake V GF With Raspberry Coulis			
Belgian Dark Chocolate Brownie V With Honeycomb Ice-Cream			
Glazed Lemon Tart V With Saffron Clotted Cream & Fresh Raspberries			
Mango Parfait V GF With Strawberry Mint Salsa & Coconut Sorbet			
Double Decker Chocolate & Crème Caramel Ice-Cream Cake With Toffee Sauce			
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	P3	P4	