

Wish you could spend the day in B.e.d ?

now you can

AND

with up to 36 colleagues/associates a flip  
chart, OHP and a Curly Wurly...

## Corporate Pillow Talk

(it's good to talk in B.e.d)

bring your meetings to B.e.d. !!!

Priced per day per delegate

No room hire

Our Blue room on the second floor offers a change of scenery to your normal hotel bland room generally boring venue thing

You'll have the room to yourself and can do what you like. We can seat up to 22 folk board room style, 36 theatre style and again 36 folk on randomly spread tables of 5/6

For your dosh you get...

Coffee and bacon butty on arrival

Elevensies

Lunch

More elevensies

AND

Paper

Pens

OHP

Flipchart

Tv/video

Wireless broadband for you room

Water

Sweets

and

A Curly Wurly after lunch

There are two day tariffs available...pending what you have for lunch

### Tariff A

£20 per person and includes all of the bits mentioned and lunch from our lunch menu

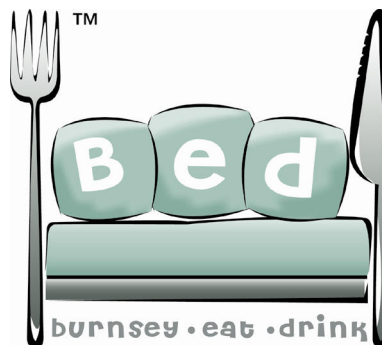
### Tariff B

£30 per person and includes all of the bits mentioned and either a starter/main course or a main course/sweet from our corporate lunch menu

Half Day Hire with nowt except the room from 8.30am – 1pm £75

Full Day Hire with nowt except the room from 8.30am – 5pm £150

So...if you do fancy spending some quality time in Bed then please do not hesitate to contact me, Dave Burns (the B in Bed) on 01423 568600 / 07769704155 / [info@bed.ltd.uk](mailto:info@bed.ltd.uk)



### Bed Restaurant

24 Kings Road, Harrogate, North Yorkshire HG1 5JW

01423 568600

[www.bed.ltd.uk](http://www.bed.ltd.uk)

## Lunch Menu (Tariff A)

### Bed burgers

A choice of either *beef burger*, *veggie spice bean burger* or *cajun bok bok burger*  
Straight from Jonnie's den ... all home made and served in a bun, with mayo, onion, tomato,  
cucumber and a salad garnish

All of the above burgers can and will be, served with one of the following...  
*bacon*, *cheddar cheese*, *mushrooms* or *fried onions*

### **Bok Bok and Bacon Salad**

A rather yum *salad* with *sweet chilli* ... then add some *chopped up pot skins*, some *bacon*,  
*chicken* and *cheese* you have got *just* the best tasting *salad*. Ever

### **Bed's Club sandwich**

Takes time to make!!!... but it's worth it... *bacon*, *salad*, *tomato* and *bok bok* with *mayo* on a 3-  
stack *focaccia* served with a *side salad*

### **Ribeye steak ciabatta**

A *ribeye steak* err... with *ciabatta*. Served with *fried onions*, *plum tomatoes* and a *wholegrain*  
*mustard mayo*...oh, and *chips*

### **Harrogate Salad (v)**

A *salad* very similar, infact identical, to *Greek salad* consisting of *mixed leaf*, *onion*, *cucumber*,  
*tomato* and served with *mixed olives* and *oven warmed feta*... finished with *dried herbs* and *olive*  
*oil* and plonked in a *bowl* for you from our *kitchen*, in this *building*, in *Harrogate*... not *Greece*,  
hence the name. Quite simple really...and *breath*

# Corporate Lunch Menu

(Tariff B)

## **SUPER DAY (v)**

Home-made soup with only the best ingredients and served with our seeded roll. We will let you know what it is...the soup that is

## **DEEP FRIED POTATO SKINS (v)**

Eight skins cooked till crispy and golden and served with sweet chilli and garlic mayonnaise dips

## **I'LL HAVE THAT PLEASE (v)**

Chunky wedges of brie, covered in breadcrumbs and dunked in the fryer till gooey and golden. Served with a sweet chilli dip

## **Mains**

### **OUR 'ENRI**

Leg of lamb, boned then filled with fresh mint, garlic and honey. Slow cooked and then put on a plate along with roasted new potatoes, creamed leeks and finished off with a rich lamb gravy. Knockout.

### **COD LOIN**

A fresh 7oz cod loin, roasted in oven and served with a pepper, courgette and chorizo casserole

### **OLD SKOOL RIBEYE**

An 7oz ribeye made in Great Britain, cooked how you like and served with salad garnish, homemade coleslaw chips and onion rings

### **CANALONELY (v)**

Home made canalonly tubes filled with roasted vegetables and tomato sauce (fresh...not the bottled stuff), combined with a wild mushroom white sauce, oven roasted and finished with some Danish mozz

## **Puds**

### **ME MOM'S CHOCOLATE CAKE WITH CURLY WURLY ICE CREAM**

Served warm with chocolate fudge sauce and our home-made curly wurly ice cream

### **I SCREAM FOR HOMEMADE ICE CREAM**

Try our rather fabulous homemade ice cream... curly wurly and vanilla

