



Bed Ltd
24, Kings Road,
Harrogate,
North Yorkshire.
HG1 5JW

Tel. 01423 568600
e-mail info@bed.ltd.uk
www.bed.ltd.uk

Now then,

So you fancy a group session in B.e.d do you? ... well please find enclosed a copy of the menu choices available to you and your friends.

Please have a good perusal at your leisure and get back to us with your choice as soon as you can. They start at £20 per person for our two course option going up to £26 for three courses.

PLEASE let us know if you have any specific requests or dietary requirements... we can now look after our dairy free and gluten free friends. So hopefully we will see you soon. We have enclosed a pre-order form which will help you/us loads ... one, we know exactly what to order and two, you guys know what you want which makes our service so much smoother, leaving you more time for drinking ... which is why we've enclosed our wine list too!!!

Don't forget... smile, it makes 'em wonder what you are planning to do in B.e.d

Best wishes,

Dave Burns
Big boss blokey

Drink by the glass (available by the bottle, 250ml and 175ml glass)

1. La Fête Rouge, Vin de Pays de L'Herault, France £13.95, Ruby red colour with a nose of blackberry, redcurrant and a hint of spice.
 2. Neblina Merlot, Central Valley, Chile, £15.45, Rich notes of plum and blackberries lifted by Chocolate and Mocha.
 3. Tin Roof Shiraz Cabernet, South Eastern, Australia, £15.45, A soft fruity red with ripe berry fruit and gentle spicy flavours
 4. La Fête Blanc, Vin de Pays d'Oc, France, £13.95, With aromas of peach, grapefruit and a hint of peony this wine is wonderfully light and fresh
 5. Tin Roof Chardonnay, South Eastern Australia, £15.45, A soft buttery Chardonnay, with a smooth mouthfeel and a rich fruity finish
 6. Robertson Winery Sauvignon Blanc, Robertson, South Africa, £15.45, Fresh, dry and intensely aromatic.
 7. Pinot Grigio Malandrino, Veneto, Italy, £15.95, Made using 100% Pinot Grigio this wine displays notes of citrus fruits, with floral aromas
 42. Neblina Merlot Rosé, Central Valley, Chile, £15.45, An exciting New World Rosé packed with intense colour and mouthwatering red fruit
31. Cava Calamino, Spain, £17.95, Fresh and harmonious displaying plenty of apple and toast flavours

Red

1. La Fête Rouge, Vin de Pays de L'Herault, France £13.95, Ruby red colour with a nose of blackberry, redcurrant and a hint of spice.
2. Neblina Merlot, Central Valley, Chile, £15.45, Rich notes of plum and blackberries lifted by Chocolate and Mocha.
3. Tin Roof Shiraz Cabernet, South Eastern, Australia, £15.45, A soft fruity red with ripe berry fruit and gentle spicy flavours
8. Vistasur Cabernet Sauvignon, Central Valley, Chile, £16.50, A fruit driven Chilean Cabernet full of blackcurrant fruit, and vanilla spice
9. Pinot Noir La Grille, Loire Valley, France, £19.50, A medium-bodied Pinot Noir with soft juicy fruit and lovely crisp finish
10. Rioja Crianza, Berberana, Spain, £21.95, Ripe, supple red fruit, good acidity and well-balanced vanilla characters from gentle use of oak
11. 2 Up Shiraz, Kangarilla Road, South Australia, £17.95, Berry flavours on the palate leads to spicy, stewed plums and cherries on the finish
12. Valpolicella Classico Superiore, Veneti, Negrar, Veneto, Italy, £17.95, A richly cherried wine with a smooth marzipan finish.
13. Château du Monthyl, Médoc, Bordeaux, France, £32.00, Rich in colour and bouquet, ripe red fruit flavours and well integrated tannins
14. Châteauneuf-du-Pape 'Cuvée des Antiques', Rhône Valley, France, £36.95, Dark ruby with a complex nose of spices and hints of pear

White

4. La Fête Blanc, Vin de Pays d'Oc, France, £13.95, With aromas of peach, grapefruit and a hint of peony this wine is wonderfully light and fresh
5. Tin Roof Chardonnay, South Eastern Australia, £15.45, A soft buttery Chardonnay, with a smooth mouthfeel and a rich fruity finish
6. Robertson Winery Sauvignon Blanc, Robertson, South Africa, £15.45, Fresh, dry and intensely aromatic.
7. Pinot Grigio Malandrino, Veneto, Italy, £15.95, Made using 100% Pinot Grigio this wine displays notes of citrus fruits, with floral aromas
15. Southbank Estate Sauvignon Blanc, New Zealand, £20.95, Ripe gooseberries ,crisp, clean acidity and a refreshing finish
16. Argento Pinot Grigio, Catena, Mendoza, Argentina, £18.95, A great New Wave Pinot Grigio. Clean and fresh, with creamy almond flavours
17. Marques de Caceres Rioja Blanco, Rioja, Spain, £18.95, White Rioja in the modern style with a complex and distinctive full dry flavour
18. Yering Frog Chardonnay, Yarra Valley, Australia, £18.50, Peach and nectarine aromas,. Flavours of citrus and grapefruit
19. Chablis, Jean Bourguignon, Burgundy, France, £31.50, Crisp and fruity on the palate with a good steely character. The finish is long and lean
20. Sancerre "La Pierre Blanche", Fouassier, Loire Valley, France, £29.95, Fruity and zesty ,this wine has clean citrus flavours

Rose

21. Bois des Violettes, Vin de Pays d'Oc, France, £16.50, Wonderfully fresh with intense aromas of violet and lychee
22. Pinot Grigio Rosé Breganze, Veneto, Italy, £16.50, Soft floral flavours on the palate and a refreshing, pleasantly smooth finish
42. Neblina Merlot Rosé, Central Valley, Chile, £15.95, An exciting New World Rosé packed with intense colour and mouthwatering red fruit

Sweet

36. Late Harvest Sauvignon Blanc Concha y Toro, Chile, £14.95, Ripe papaya,peach and honey aromas, is light ,fresh and fruity

Sparkling

30. Prosecco di Conegliano Valdobbiadene Extra Dry, Italy, £22.50, This fine, fruity Prosecco reveals hints of apples and pineapples

Champagne

31. Cava Calamino, Spain, £17.95, Fresh and harmonious displaying plenty of apple and toast flavours.
32. De Telmont Grande Réserve, Champagne, France, £42.00, Medium bodied, with apple and lemon fruit flavours and a classically yeasty style
33. Veuve Clicquot, Champagne, France, £55.00, Superb marriage of freshness and power; with rich fruit and mouthfilling mousse.
38. Taittinger Rosé, Champagne, France, £60.00, A blend of various Champagne wines from several harvests, a delightful pink hue in colour
35. Louis Roederer Cristal, Champagne, France, £250, The most desirable Champagne. Layer upon layer of toasty caramel and citrus fruit

PRE-ORDER FORM

NAME

MENU CHOICE

FUNCTION DATE:

| | NAME | STARTERS | MAINS | PUDDS |
|----|------|----------|-------|-------|
| 1 | | | | |
| 2 | | | | |
| 3 | | | | |
| 4 | | | | |
| 5 | | | | |
| 6 | | | | |
| 7 | | | | |
| 8 | | | | |
| 9 | | | | |
| 10 | | | | |
| 11 | | | | |
| 12 | | | | |
| 13 | | | | |
| 14 | | | | |
| 15 | | | | |
| 16 | | | | |
| 17 | | | | |
| 18 | | | | |
| 19 | | | | |
| 20 | | | | |
| 21 | | | | |
| 22 | | | | |
| 23 | | | | |
| 24 | | | | |
| 25 | | | | |
| 26 | | | | |
| 27 | | | | |
| 28 | | | | |
| 29 | | | | |
| 30 | | | | |
| 31 | | | | |
| 32 | | | | |
| 33 | | | | |
| 34 | | | | |
| 35 | | | | |
| 36 | | | | |
| 37 | | | | |
| 38 | | | | |
| 39 | | | | |
| 40 | | | | |
| 41 | | | | |
| 42 | | | | |
| 43 | | | | |
| 44 | | | | |
| 45 | | | | |

Menu B

Starters

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

SUPER DAY (v)

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

TOMATO AND AVOCADO BRUSHETTA (v)

Freshly diced tomato and avocado mixed with oil, garlic and basil, plonked on some crispy sliced bloomer and grilled. Served with a mixed leaf garnish

Mains

THAI BOK BOK CURRY

Fresh boned thigh of chicken slow roasted in oven with Thai spices then added to Si's top secret Thai curry recipe. Served with a fragrant coriander and lime rice

MAGIC MUSHROOM (v)

A jacket tatty with the potato inside removed and filled with a mushroom fricassee instead, topped with a chive and oil mash...oven roasted and served with Simon's pickled peppers and finished with a rich tomato sauce

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.

FISH'N'CHIPS

Fresh fish of the day coated in a light and crispy batter. Served with homemade tartar sauce, chunky chips and a minted pea puree

**£20 per peep
(tues-fri)**

Menu E

Starters

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

GARLIC MUSHROOMY (v)

Wild mushrooms sautéed in garlic butter, served with a stilton croutey thing and finished with a white wine cream

DEEP FRIED POTATO SKINS (v)

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

SCHMOKED SLALOM 'N' CREAM CHEESE

Fresh slices of smoked salmon rolled w/ cream cheese, dill and lemon and served with melba toast and a salad garnish

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.

HERB CRUSTED COLEY

(part of the Cod family who live at No 26, two doors up... and is a meaty white British fish)

A fresh 6-7oz fillet of coley, topped with a herb, garlic, lemon and chilli breadcrumb, then oven roasted in oven and served w/ a warm mint ratatouille

DELMONICO STEAK

A 10oz club steak, served on t' bone, cooked how yer like, served with chips and onion rings... and comes with a choice of either a peppercorn sauce or a bacon, mushroom and red wine sauce

CANALONELY (v)

Home made canolonely tubes filled with roasted vegetables and tommy 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

MESSY BED

Based on an Eton mess apparently... fresh raspberries mixed w/ sweet whipped cream and crushed home made meringue. Finished w/ a raspberry sauce

THE LEMON POSSET...

From the far end of t'Kitchen...a reet tangy palette cleaner... a really light lemon mousse served with a fresh raspberry sauce and a dollop o' cream...

HAZELNUT CHOCOLATE BROWNIE

Homemade hazelnut brownie, with bits of brownies and hazelnuts in... served warm with a chocolate praline sauce and vanilla ice cream

£26 per peep

Menu D

Reserved for those who don't want menu B or menu E



SERIOUS STUFF

SERVICE CHARGE

We normally put a 10% service charge on large parties...obviously assuming that you have had a brilliant time... however if you are collecting monies on behalf of other folk please bare this in mind...as in the past, sometimes the service has not been taken into consideration and the 'money collector' has either ended up forking out the service themselves cos they had such a great time or haven't left one, much to their horror/shame, as they have no other money with them. Not the end of the world either way but I thought it worth mentioning

BED'S CANCELLATION POLICY

The only time we are goin' to be serious is now...so listen up....!!!!

Regarding large parties of 10 or more choosing from set menus...if you are booked in for a Group Session in Bed we must have at least 48 hours notice if there is to be a significant change in your numbers...i.e. you booked for 30 people and only 20 turn up...if this happens, and you have not notified us prior to the event you will still be invoiced for 30 people.

Obviously people can be poorly on the day and we will take that into consideration....we're not that nasty... However don't push it and try and make out 22 of the 30 that have booked have come down with the flu!

This is due to our increasing popularity and the ability to fill tables at short notice. If you are organising the party please let your fellow diners aware of this cos I don't want to be/ nor will be embarrassing myself or you when you all start paying for absent bums on seats!!!!

Serious stuff over...back to the fun.....

XXXXX