

# *Menu*



the wicken | tree



*As a local family business we aim to support our fellow local suppliers. In every way we can. That's why our core ingredients of bread, eggs, milk, cheese, fruit and meat all have the local seal of quality built in. The Chef places great emphasis on flavour and so in some traditional favourites such as Steak and Ale Pie and Fish and Chips, there are no flourishes added, as we believe that quality ingredients speak for themselves. And now for a little of our not so secret ingredients*

### Fish

Our fish is supplied by award winning Cheshire fish in Macclesfield, Cheshire. Our cod fillet is from the bays of Fleetwood in Lancashire and caught in the Irish Channel. Our salmon is from Ross and Cromarty on the East Coast near Inverness. The salmon are raised in waters where they can swim freely each day and are fed a high quality fish meal with oil

### Meat

Our fine meat supplier is W. H. Frost's butchers in Chorlton-cum-Hardy in the heart of Manchester. Our turkey is from a local Lancashire farm and our beef and bacon have been sourced from Yorkshire

### Cheese

All the cheeses we use are from our local, family-run business Carron Lodge in Preston, Lancashire. The business started as a small cottage industry and has grown into one of the major cheese producers and importers in the country. Award winning mature cheddar is just one of the cheeses we use in the restaurant

### Fruit and Vegetables

We use two sources of fruit and vegetables: Oliver Kay in Bolton, Lancashire and ISL in Macclesfield, Cheshire. Our asparagus, root vegetables, strawberries are produced from Brow Farm in Ormskirk, Lancashire and raspberries are produced from Brow Farm in Ormskirk, Lancashire.

Some items of food produced in the kitchen may contain nuts. We cannot guarantee that any of our dishes are free of nuts



# Breakfast at the Wickentree

Served Monday to Saturday 10am - noon and Sunday 11am - noon

## Eggs Benedict £6.50

Two free range eggs combined with asparagus tips, Yorkshire ham and layered on a toasted white muffin finished with Hollandaise sauce

## Scottish Smoked Salmon and Scrambled Egg £6.95

Layers of smoked salmon with scrambled egg and wholemeal toast

## Cheese and Mushroom Soufflé Omelette £5.50 (v)

A delicious soufflé-style omelette with mature Cheddar cheese and pan fried button mushrooms

# Breakfast Sandwiches

Served Monday to Saturday 10am - noon and Sunday 11am - noon

## Your choice of Sausage or Bacon or Egg £4.25

Two fillings, Sausage, Bacon, Egg £4.75

Or three fillings, Sausage, Bacon and Egg £5.25

## White or Granary Toast £1.80

Toasted Teacake £1.95

Both served hot, buttered with strawberry preserve

## Wickentree Fruit Scone

Served with butter and preserve £2.95

With clotted cream £3.40

# Brunch

Served all day

## Wickentree Ultimate Brunch £8.95

The finest in pork and leek sausage, grilled smoked bacon, oven roasted tomatoes, pan fried mushrooms, baked beans, fried egg, Bury white pudding and granary toast

## Classic Cheese on Toast £6.95

Thick sliced white toasted tin loaf with glazed mature farmed Cheddar cheese with bacon and pan fried mushrooms and roasted vine tomatoes

(gf) gluten free

(v) vegetarian

## Light Bites / Starters

Served noon - 4pm

**Chef's Soup of the Day £4.95**

Served with granary bread

**Grilled English Asparagus £5.50**

Served with poached egg and hollandaise sauce

**Trio of Local Sausages £5.25**

Lancashire's fine meats, venison sausages  
pork & parsley sausages, Cumberland sausages served  
With a range of chutneys

**Seabass, Ginger and Lime Fishcake £5.95**

With Sweet Chilli sauce (please note the fishcake could contain bones)

**Sautéed Wild Mushrooms on Toast £5.50**

Served with a poached duck egg

**Bruschetta £5.25**

Four pieces of bruschetta topped with sun blushed tomato  
Carron lodge stumpy goats cheese,  
Peppers, and red onion marmalade, all glazed with  
Mozzarella cheese

## Lunch

Served noon - 4pm

**Wickentree Trio of Mini Beefburgers £7.25**

2oz beefburgers layered with melted mozzarella, iceberg lettuce,  
tomato, red onions and bacon on white rolls

**HU's Finest Fish and Chips £9.25**

Fresh Lancashire cod fillet deep fried in our special batter  
served with hand cut chips, Manchester caviar and tartare sauce

**Marmalade Roasted Keswick Ham "Cumbria" £9.25**

Served with runny egg, triple cooked chips & homemade piccalilli

**Wholetail Battered Scampi £9.25**

Battered wholetail Whitby scampi served with  
fresh garden peas, triple cooked chips and tartare sauce

**HU's Minute Steak Sandwich £8.25**

Minute topside of beef steak filled with rocket leaves  
pan fried mushrooms, onions mixed with Dijon  
mustard on a white stonebaked foccica

**HU's Steak, Mushroom and Ale Pie £8.95**

**or**

**Chicken and Mushroom Pie £8.95**

Combined with fresh chicken fillet pieces finished with pan fried  
mushrooms cooked in a white wine sauce

and served with buttered English carrots  
and roasted honey and rosemary potatoes

**HU's Chips £3.25**

Handmade and thick cut chips

(gf) gluten free

(v) vegetarian

# Salads

Served noon - 4pm

## Seafood Sensation £8.95

A tower of salad and fruit combined with fresh salmon, prawns and finished with the exotic dragon fruit.  
Served with granary bread and mayonnaise

## Oven Roasted Duck and Pecan Salad £8.95

Oven roasted Gressingham duck breast served on a bed of spinach leaves, plum tomatoes, chopped cucumber, raspberries and caramelised pecan nuts

# Sandwiches

Served noon - 4pm

Sandwiches are presented with a pea shoot salad and micro herbs

## Fresh Poached Salmon £6.95

With lemon mayonnaise

## Honey Roast Ham £6.75

Served with English mustard

## Lancashire Turkey Breast £6.75

With stuffing and cranberry sauce

## Cheshire Farmed Cheddar Cheese £6.25 (v)

Served with Arran caramelised onion chutney

White, malted or gluten free bread available.

## Speciality Sandwiches

### Wickentree Toasted Club £7.50

Layers of chicken breast, tomato, crisp iceberg, smoked cured bacon, mayonnaise and served on toasted white bread

### Cornish Crab and Crayfish Club £7.50

Crayfish tails combined with white and dark crabmeat with Marie Rose sauce, rocket leaves, chopped cucumber, sun blushed tomatoes and finished on malted brown bread

## Vegetarian Selection

### Open Stilton, Caramelised Shallots and Walnut Pie £7.50

Served with a seasonal salad

### Lentil, Walnut and Roquefort Salad £6.75

Served with a honey and mustard dressing

### Warm Goats' Cheese and Roasted Pepper Ciabatta £6.95

Lightly grilled goats' cheese with roasted peppers, rocket leaves, sun blushed tomatoes in a soft herb foccacia

(gf) gluten free

(v) vegetarian

# HU's Patisserie

Choc-a-Malteser £4.50  
Coffee & Walnut Cake £4.50  
Carrot Cake £4.50  
Victoria sandwich £4.50  
Chocolate & Orange Fudge cake £4.50

Bakewell Flan £3.95  
Lemon Meringue Pie £3.95  
Apple Lattice Pie £3.95

Strawberry Flan  
Or Mixed Fruit Flan £3.25

All desserts served with cream

## Ice Cream Desserts

Wickentree Sundae £4.95  
Vanilla, chocolate and tiramisu ice cream with rich chocolate brownie pieces, caramel sauce and whipped cream

Coffee Twist £4.25  
Steaming hot espresso combined with cold creamy vanilla and cognac ice creams

Ice Cream  
2 Scoops £2.95  
3 Scoops £3.95  
Choose from the following flavours:  
Vanilla, Chocolate, Strawberry, Tiramisu, Cognac and guest flavour

(gf) gluten free  
(v) vegetarian

## Coffee and tea

Filter Coffee £2.50

Our own smooth dark South American blend  
(decaffeinated available)

Cappuccino £2.70

Babychinno £1.00

Served with dusting chocolate or cinnamon powder

Café Latte £2.70

Millionaire's Coffee £3.95

The ultimate coffee... a mix of Baileys Irish cream,  
Frangelico, Kahlua & Grand Marnier with our house blend coffee,  
finished with whipped cream and cinnamon

Mocha £2.80

Hot chocolate with coffee

Espresso £1.80

Double Espresso £2.20

HU's Ultimate Hot Chocolate £2.95

Specially blended chocolate topped with whipped cream  
and chocolate flake

Twinings Breakfast tea £1.95

Lady Grey £2.30

Earl grey £2.30

Decaffeinated tea £2.30

Green tea, peppermint, strawberry & mango £2.30

## Cold beverages

Coca-cola £2.20

Diet coke £2.20

Blue Keld water (still or sparkling) £1.95

J20 Orange and Passion Fruit £2.20

J20 Glitterberry £2.20

Freshly squeezed orange juice £2.50

Soda water £1.50

Tonic water £1.50

Mawsons Traditional Drinks

Cream of Soda £2.20

Dandelion and Burdock £2.20

Pink Lemonade £2.20

# Alcoholic drinks

## White wine

Still wine measure 175ml or 250ml glass / bottle

	175ml	250ml	bottle
Chardonnay	£3.65	£4.50	£12.95
Sauvignon Blanc	£3.65	£4.50	£12.95
Pinot Grigio	£3.85	£4.75	£13.95
Chablis	£5.35	£6.15	£18.95

## Red wine

125ml, 175ml or 250ml glass / bottle

	175ml	250ml	bottle
Merlot	£3.65	£4.25	£11.95
Shiraz Cabernet	£3.65	£4.25	£11.95
"Les Galets" Cotes Du Rhone	£3.90	£4.75	£13.95
Rioja	£4.10	£4.95	£14.95

## Rosé wine

125ml, 175ml or 250ml glass / bottle

	175ml	250ml	bottle
Neblina Rosé	£3.85	£4.60	£13.95

(125ml available on request)

## Champagne & Sparkling Wine

De Telmont Grande Reserve, France

£4.95 (glass)

£27.00 (bottle)

Medium bodied champagne with gorgeous soft fruits

Nicolas Feuillate NV, France £18.00 (half bottle)

Light and fruity with subtle notes of apples and pears

Bucks Fizz £3.95 (glass)

Raboso Sparkling Rose, Italy £4.50 (glass) £18.95 (bottle)

Dry, soft and with fresh peach and red berry flavours

## Beer & Lager

Nastro Azzurro Peroni (Italy) £2.95 bottle

Leading Italian lager – clean, crisp and refreshing

Asahi Super Dry (Japan) £2.95 bottle

A fresh, dry style lager that is well suited with most types of cuisine

Thwaites Lancaster Bomber £3.50

Great easy drinking beer with a malty aroma from the North

# The Afternoon Tea Tradition

Officially tested, tasted and endorsed by the Mayor of Bedford Borough, Dave Hodgson, in celebration of a British institution invented by Anna, 7<sup>th</sup> Duchess of Bedford.

Mid afternoon hunger pangs. There's simply nothing worse. Or so thought the Duchess of Bedford who, in the early 1800s, took to having a tray of tea with bread and butter served to her between lunch and dinner. Having discovered the perfect refreshment, she began inviting other high society ladies to join her, and soon the bread and butter became sandwiches.

The sandwiches became cakes... A little jam and cream crept in... And the rest-as they say-is history.

These convivial habits remain one of the most delicious ingredients of English life. Which is why we at The Wickentree are proud to continue a great British tradition: the taking of afternoon tea.



## The Bedford Afternoon Tea

Served from 2.30pm until 4pm

£11.95 per person

Smoked salmon on granary bread

Cucumber with cream cheese on white bread

Chicken with wholegrain mustard mayonnaise on wholemeal bread

Egg mayonnaise with Shiso cress on white bread

Freshly baked mini sultana and currant scone with Devonshire clotted cream and strawberry preserve

A slice of Chef's Victoria Sandwich

A selection of petit fours

A pot of HU's house blend loose tea

## The Champagne Bedford Afternoon Tea

Make it a special moment for two people.

Served with a half bottle of Champagne £35.00

Give someone an afternoon to remember with a Gift Voucher for afternoon tea for 1, 2 or a champagne tea for 2. Now available for purchase.



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