

# THE ALFORD ARMS

## Christmas Menu 2017

---

*Creamy celeriac soup with confit apple and chive oil (v)*  
*Smoked ham hock terrine with piccalilli and sourdough crisps*  
*Campfire gin and cucumber cured salmon gravadlax with capers and potato salad*  
*Buckinghamshire venison croquette with pickled red cabbage*  
*and Frithsden bramble sauce*  
*Roast Bucksom squash with Oxford Blue cheese mousse and toasted walnuts (nv)*

---

*Butter roast Watergate Farm turkey with sage and onion stuffing,*  
*pig-in-blanket and elderberry jus*  
*Pan-fried hake fillet with braised chicory, Jerusalem artichoke crisps and salsa verde*  
*Slow-roast beef feather blade with malt and Tring Side Pocket ale glaze and roast shallots*  
*Baked parsnip and pumpkin Wellington with dukkah crust*  
*and pumpkin seed dressing (nv)*  
*Free range confit pork belly with Mortimer's cider braised greens and apple sauce*  
*All served with seasonal winter vegetables and roasties (n)*

---

*Alford Christmas pudding with clementine ice cream*  
*Local blackberry iced parfait with poached pear and hazelnut crumb (n)*  
*Dark chocolate panna cotta with chocolate snap*  
*and rosehip mascarpone ripple*  
*Spiced apple and sherry-soaked raisin crumble with cardamom custard*  
*Oxford Blue with pickled onions, pear chutney*  
*and celery salt lavosh crisps*

---

Christmas eco crackers and 'Alford' chocolate rumbles

£32.00 for 3 Courses £24.00 for 2 Courses (Monday to Friday Lunch)

*Please ask for help with any allergies*

---

H o ... H o ... H o ...  
H a p p y C h r i s t m a s  
f r o m a l l o f u s a t  
T h e A l f o r d A r m s !