

# Christmas Menu

Monday 25th November 2019 - Tuesday 24th December 2019

Roast Bucksom squash soup with thyme croutons and crème fraîche (nv)

Ham hock and parsley terrine with piccalilli and sourdough crisps (n)

Alford elderberry gin cured salmon gravadlax with potato and caper salad

Buckinghamshire venison bonbons with celeriac rémoulade  
and Frithsden bramble sauce

Heritage beetroot with Wobbly Bottom goats' cheese mousse and soured red onion (v)



Butter-roast Watergate Farm turkey with sage and onion stuffing,  
pig-in-blanket and elderberry jus

Pan-roast sea bream fillet with truffled leeks and sauce vierge

Slow-roast English beef feather blade with ale glaze, Winter greens and roast shallots

Wild mushroom and Hawes Wensleydale roly poly with wilted spinach  
and chestnut cream sauce (nv)

Confit free range Orchard Farm pork belly with braised sticky red cabbage,  
crispy sage and local apple sauce

*All served with roasties, sprouts and bacon and honey roast carrots and parsnips*



Alford Arms Christmas pudding with mascarpone ice cream

Iced baked Seville orange parfait with meringue and red wine sauce

Warm dark chocolate brownie with vanilla ice cream and frosted pistachios (n)

Spiced apple and sherry-soaked raisin crumble with cinnamon custard

Port marinated Oxford Blue with red onion jam  
and celery salt lavosh crisps

Followed by - Christmas eco crackers and Alford chocolate rumbles

**3 Courses £32.50**

**2 Courses £24.50** (Monday to Friday Lunch)

*Please ask for help with any allergies*

