

THE ALFORD ARMS

Christmas Menu 2018

Roast Bucksom squash soup with thyme croutons and crème fraîche (nv)
Confit duck and apricot terrine with piccalilli and sourdough crisps (n)
Alford elderberry gin-cured sea trout gravadlax with capers and potato salad
Buckinghamshire venison croquette with celeriac rémoulade
and Frithsden bramble sauce
Heritage beetroot with goats' curd mousse and soused red onion (v)

Butter-roast Watergate Farm turkey with sage and onion stuffing,
pig-in-blanket and elderberry jus (n)
Salmon fillet wellington with mushroom duxelles and creamed spinach
Slow-roast beef feather blade with Tring Side Pocket ale glaze and roast and crispy shallots
Wild mushroom and feta roly poly with chestnut cream sauce (nv)
Half roast pheasant with Mortimer's cider braised greens and bread sauce (n)
All served with sprouts and bacon, honey roast parsnips and roasties

Alford Christmas pudding with mascarpone ice cream
Local blackberry iced parfait with poached pear and hazelnut crumb (n)
White chocolate panna cotta with hedgerow jelly and chocolate snap
Spiced apple and sherry-soaked raisin granola crumble with cinnamon custard
Oxford Blue with pickled onions, pear chutney
and celery salt lavosh crisps

Christmas eco crackers and Alford chocolate rumbles

£32.50 for 3 Courses £24.50 for 2 Courses (Monday to Friday Lunch)

Please ask for help with any allergies

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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 !