Christmas day at The Allerford Inn



Book now for our 6 course Christmas day meal. Our special Christmas day menu has been hand picked by our experienced in-house chefs, using locally sourced and home cooked food. The Allerford Inn team look forward to welcoming you on Christmas day.

To start-

A medley of pacific prawns and smoked salmon served on a bed of fresh crisp salad leaf. Local fresh picked wild mushrooms, gently cooked in cream, wild garlic and white wine sauce, served on a toasted croute.

A duo of pate, with a festive compote and home baked breads.

Home baked Camembert stuffed with rosemary and roasted garlic, complimented by a red onion chutney and warm breads.



Roasted fig, parma ham and goats cheese parcel served with fresh crisp salad. Homemade spiced winter parsnip soup served with crispy croutons.

To pause-

A palate cleansing, refreshing sorbet mix.

The main event-

You'll be welcomed up to our carvery where you can choose from a selection of fresh festive vegetables, homemade festive stuffing, pigs in blankets, and all the Christmas trimmings.



Children's meals are courses and include unlimited soft drinks



The Allerford inn 01823 461000



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Pre-book a bottle of champagne for your table for £35 (normally £59.99)

