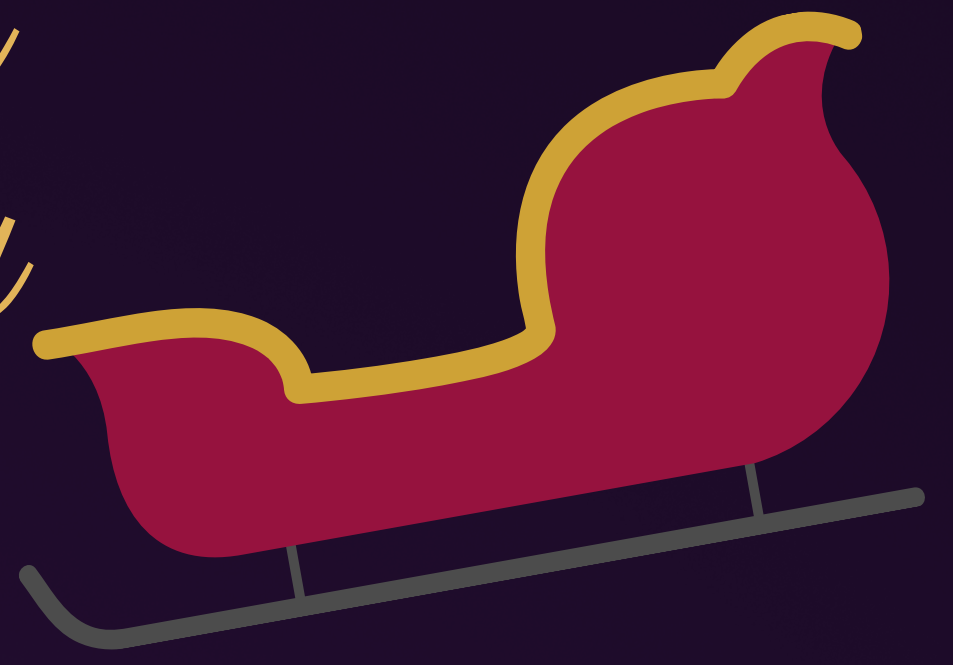


The Allerford Inn Christmas party menu



To Start

Halloumi fries drizzled in sweet chilli and balsamic glaze.
Duck and orange pate, served with oven baked breads and
caramelised red onion chutney.

Creamy garlic mushrooms served on a crispy crouton.

Seasonal soup, served with warm breads.

A medley of pacific prawns and smoked salmon served on a bed
of fresh crisp salad leaf.

The main course

Traditional farmhouse roast with a choice of somerset turkey, top
side of beef and slow roasted gammon. (GF)

Homemade nut roast with vegetarian gravy.(V/GF)

Fresh steamed cod, served with a lemon and caper butter.

Served with all the trimmings and fresh vegetables. (GF)

(carvery dependant on numbers, plated roast as an alternative)

Dessert

Christmas pudding with brandy sauce

Festive cheesecake of the week with cream

Profiteroles in a chocolate sauce

Banana Split

Warm Chocolate fudge cake with cream

West country cheeseboard (£2.50 supplement charge)

Additional courses-

Tea, coffee and mince pies
(included in both course options)

2 course option - £20

3-course option - £25

