



EST.2015

THE ALLERFORD INN

Making every moment count...

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 Book visit -

www.theallerfordinn.co.uk or call: 01823 461000

Adults - £75

Children 14 and under - £35 (3 courses)

Under 5's free



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





Adults Menu - 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 crouton.

Homemade pate with a festive compote and home baked breads.

Grilled Halloumi Bruschetta.



Chestnut and turkey scotch quails eggs with a spiced plum compote.

Warming sweet potato and ginger soup served with crusty bread.



To pause-

A palate cleansing, refreshing sorbet mix.

The main event-

You will 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.

Somerset Turkey with homemade bread sauce - Topside beef - Shoulder of pork
(choose up to 2 meats)



Baked cod with a cheddar and herb crust

Vegan wellington, stuffed with roasted mushrooms, butternut squash, cranberries
and mixed herbs.



To keep you sweet-

Christmas pudding with brandy sauce - Boozy panettone, chocolate and cherry trifle - Fresh fruit
salad - Ferrero Rocher cheesecake - Roulade - Apple and cranberry crumble - Mixed ice cream

The beginning of the end-

West country cheeseboard: 4 local cheeses, biscuits and homemade chutney.

To finish-

Tea, coffee and mince pie



Children's menu -



To Start -

Melody of melon with a strawberry compote.

Crispy homemade garlic bread .



Homemade pate with a festive compote and home baked bread.

Halloumi fries drizzled with sweet chilli and balsamic glaze.

The Main event -



Christmas trimmings.

Somerset Turkey - Topside beef - Shoulder of pork

Baked cod with a cheddar and herb crust

Vegan wellington, stuffed with roasted mushrooms, butternut squash, cranberries
and mixed herbs.



To keep you sweet -

Christmas pudding with cream - Fresh fruit salad - Roulade - Ferrero Rocher cheesecake - Mixed ice
cream - Apple and cranberry crumble

