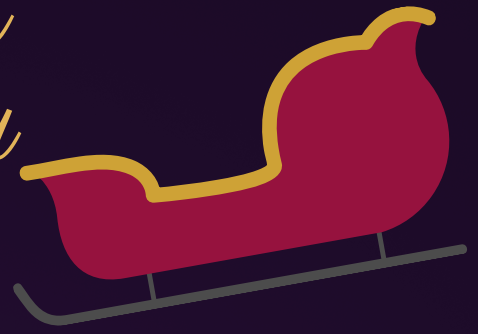


# The Allerford Inn Christmas party menu

2nd/3rd/9th/10th December



## 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 grilled 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

Panettone pudding served with cream

West country cheeseboard (£2.50 supplement charge)

## Additional courses-

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

**2 course option - £24**

**3-course option - £28**



EST 2015  
THE ALLERFORD INN  
Making every moment count.