



EST.2015

THE ALLERFORD INN

Making every moment count...

Christmas day at The Allerford Inn

Book now for our 4 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 - £85

Children 14 and under - £45

Under 5's free

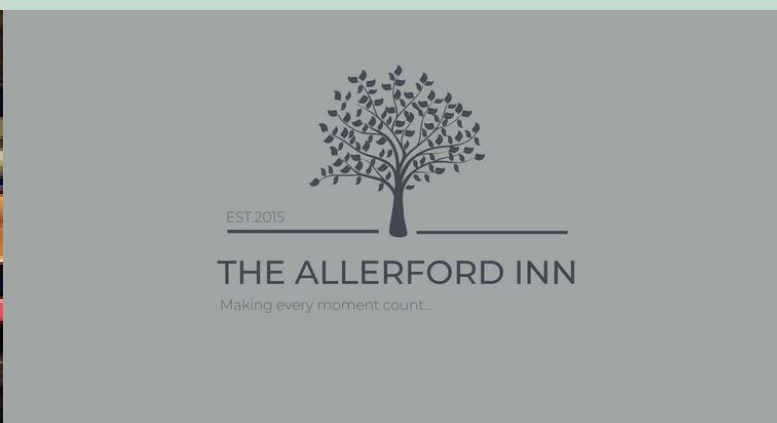


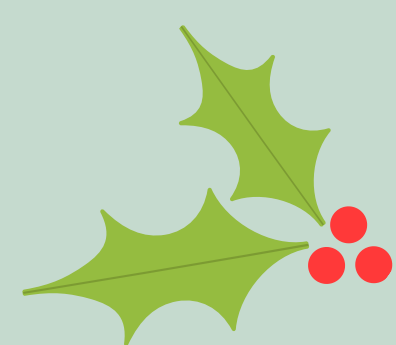
Once your table is booked you will receive an online pre order form and invoice
20% deposit payable 7 days after receipt of invoice.

Balance due 1st December.

Full refund for cancellations made before 01/12/23

After 01/12/23 any refunds are at the discretion of the management and if given will be in the form of a voucher.





Adult 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 brandy sauce, served on
a toasted crouton.

Homemade pate with a festive compote and home baked breads.

Warming sweet potato and ginger soup served with crusty bread.

Oozy breaded brie chunks served with cranberry sauce and a salad garnish.

Sausage and black pudding scotch quail's eggs with a roasted tomato compote.



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 of 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 - Fresh fruit salad - Ferrero Rocher cheesecake - Mixed ice
cream - Mulled wine poached pear with clotted cream and a biscuit crumb - Panettone bread and
butter pudding

A Christmas night nibble -

West country cheeseboard: 4 local cheeses, biscuits, port, and homemade chutney a perfect gift
from us to you to enjoy after a busy day! Put your feet up at home and enjoy our gift with the family.



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 of 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

