

THE ALLERFORD INN
Christmas Party Menu

STARTERS

Creamy leek and potato soup served with crispy croutons

Duck liver parfait served with toasted sourdough and a rich homemade tomato chutney (GF)

Smoked salmon gravalax served with a celeriac and fennel salad (GF)

Vegan mushroom pate served with toasted bread and caramelised red onion chutney (GF)

MAIN COURSE

Traditional farmhouse roast with a choice of Somerset turkey - Topside of beef - Slow roasted gammon (GF option available on request)

Vegan sweet potato, mushroom and lentil loaf served with vegan gravy (GF)

Herb crusted baked cod with a lemon, dill and caper butter

All mains served from our carvery with a selection of seasonal fresh vegetables and all the trimmings

DESSERT

Traditional Christmas pudding served with brandy sauce (GF)

Mulled wine poached pear served with a caramelised biscuit crumb and clotted cream

Milk chocolate brownie yule log with a white chocolate hazelnut filling, served with fresh cream

Fresh fruit salad (VE & GF)