



ALTHORP COACHING INN

Festive MENU



2 courses £39 / 3 courses £45

STARTERS

Roasted Onion, Garlic & Hazelnut Soup, herbed crostini

Sloe Gin Cured Salmon, spiced scone, horseradish cream

Roasted Ricotta, maple figs, root vegetable crisps

Pheasant, Pear & Smoked Bacon Terrine, chutney, micro herb salad

MAIN COURSES

Roast Turkey, bacon & chestnut crumb, roasted potatoes & roots, jeyes sprouts ,
bread sauce, mixed nut stuffing, pan jus

Slow-Braised Beef Ragu Yorkshire Pudding, pickled shallots,
red cabbage, home made warm brown sauce.

Pernod Infused Seafood Chowder, roast fennel, saffron potatoes,
split chervil & tarragon oil, rustic bread

Pan-Roasted Celeriac, chestnut puree, christmas cheer soaked dates, seasonal
greens, mushroom & winter barley sauce

DESSERTS

Christmas Pudding, brandy sauce

Black Forest Tiramisu

Sticky Toffee Figgy Pudding, spiced caramel sauce

Roasted Maple Pear, mixed nuts, stem ginger, vegan vanilla ice cream