



ALTHORP COACHING INN

Christmas Festive Fayre

Starters

Sloe Gin cured salmon on pickled cucumber with lemon crème fraiche and oatcakes (gf)

Oven baked goats cheese, toasted walnut and rocket salad with cranberry dressing (gf)(v)

Duck and fig terrine with plum & apple chutney and crusty bread (gf*)

Winter spiced carrot soup with parsnip crisps, crusty bread and salted butter (v)(gf*)

Main courses

Traditional roast British turkey with gammon ham, served with chestnut & cranberry stuffing, pigs in blankets and crispy duck fat roasted potatoes, brussel sprouts, honey glazed carrots and gravy (gf*)

Oven roasted partridge with a stuffing of leeks and smoked bacon, with sage and cider sauce, duck fat roasted potatoes, buttered cabbage and honey glazed carrots (gf)

Fillet of salmon on lemon and herb risotto, garnished with crayfish tails (gf)

Slow braised blade of beef with a rich red wine, thyme and mushroom sauce, creamy mashed potatoes, buttered cabbage and honey glazed carrots (gf)

Chestnut mushroom, leek and mature cheddar tart with sweet potato fries and winter slaw (v)

Desserts

Traditional Christmas pudding and brandy sauce (v)

Chocolate and Cointreau trifle (v)(gf)

Coconut ice cream with spiced shortbread (v)(gf)

White chocolate and lime cheesecake with raspberry coulis and vanilla ice cream (v)

Northamptonshire Blue and Cobblers Nibble cheese with port, chutney, grapes and crackers
£4.00 supplement or as an extra course £8.50 (v)(gf*)

gf: gluten free v: vegetarian

gf*: gluten free available

2 Courses £19.95

3 courses £25.95

Please note all Festive Fayre tables must be pre booked and food pre ordered

For parties over six we require a deposit of £10 per person

Please make sure you have notified us of any allergies or special dietary requirements that you may have.

	Number	Additional info
Cured salmon		
Goats cheese		
Duck terrine		
Soup		
Turkey		
Partridge		
Salmon risotto		
Blade of beef		
Mushroom tart		
Christmas pud		
Trifle		
Ice cream		
Cheesecake		
Cheese and biscuits (£4)		
Cheese (extra course) £8.50		

Name:

Contact No & email:

Date & time of booking:

Number in party:

Any other information or special requirements:

