



- FREEHOUSE - INN - QUALITY DINING -
THE THROCKMORTON, COUGHTON HILL, ALCESTER, B49 5HX
www.thethrockmorton.com - 01789 766366 - theteam@thethrockmorton.com

Christmas Day

5 Courses £69.95

Children Under 12 £49.95 (Smaller portions of this menu)

Served 12 to 1pm

CANAPES

VEGETABLE FILO PARCEL^{V G D} and SMOKED SALMON + CHIVE CREAM CHEESE TARTLET^{G D}

STARTERS

CONFIT DUCK BON BONS + PICKLED RED CABBAGE + PLUM CHUTNEY^{G D}

PAN FRIED SCALLOPS + CAULIFLOWER + PEA PUREES + CRISPY BACON + APPLE SALAD^D

WHIPPED GOATS CHEESE + CANDIED WALNUTS + BEETROOT + MELBA TOAST^{V G GFO D N}

CHICKEN + BLACK PUDDING TERRINE + PICCALILLI + CROSTINIS + HAZELNUTS^{G D N}

MAINS

THE THROCKMORTON TRIO OF ROAST TURKEY + BEEF + HAM + ALL THE TRIMMINGS^{G GFO D}

HOME ROAST TURKEY BREAST + PIGS IN BLANKETS + STUFFING^{G GFO}

BACON WRAPPED PORK TENDERLOIN + FIG + APPLE STUFFING + DIJON CREAM^{G GFO}

HERB CRUSTED COD + PRAWN NOISETTE + CRISPY CAPERS^{G D}

LEEK/SQUASH/PINE NUT PITHIVIER + MUSHROOM TARRAGON CREAM^{V VEO G D N}

DUO OF LAMB BONED + ROLLED SHOULDER/LAMB RUMP (SERVED PINK) + HOMEMADE MINT JELLY

All mains served with roast potatoes, steamed vegetables and roasted roots

DESSERTS

TRADITIONAL CHRISTMAS PUDDING + BRANDY SAUCE^{V G D N}

TRIO OF MINI CHEESECAKES WINTER BERRY + TOFFEE + LEMON MERINGUE^{G D}

VANILLA PANNA COTTA + MULLED WINE POACHED PEAR^D

CHOCOLATE ORANGE TORTE + COINTREAU CREAM^{V G D}

If you have an allergy or dietary requirement that is not catered for in this menu, please ask our Christmas Coordinators and we will try to accommodate you.

How to Book

1. Contact our Christmas coordinators on 01789 766366 or email theteam@thethrockmorton.com
2. A £10 per person non refundable deposit is required to secure any booking
3. Full payment and menu selections required by 5th December 2019

ALLERGEN + DIETARY INFORMATION - **If you have an allergy or intolerance to any foodstuff please let the team know when ordering or pre-ordering.**

For your general guidance dishes on this menu are marked V (Vegetarian), VE (Vegan), G (Contains Gluten), D (Contains Dairy), N (Contains Nuts) however as all our food is freshly made in house please state your allergy when ordering. Some dishes are also labelled GFO (Gluten Free option available) + VEO (Vegan option available) where small changes can be made. The team has a full list of all menu items and their key allergen ingredients available upon request, however all of our food is prepared in a kitchen where all of the key allergens, fish and meat are used. So while we do know what ingredients go into our food, we cannot guarantee any dish is 100% free from any allergen or foodstuff. We do however take measures to ensure cross contamination is avoided as far as possible. All weights stated are approximate uncooked weights. Fish may contain traces of bones, even if stated as boneless.