



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

Festive Celebration Menu

2 Courses £18.95 3 Courses £21.95

Served 12 to 9pm Monday to Saturday (and Sundays for Parties of 15 or more)

STARTERS

CHICKEN + HAM HOCK TERRINE + HOME PICKLED VEGETABLES + CROSTINIS^{G GFO}
PRAWN + LEMON ARANCINI + CAPER MAYONNAISE^G
GARLIC + ROSEMARY BAKED HALF CAMEMBERT + ONION MARMALADE + TOASTED BREADS^{V G GFO D}
BETROOT + MINT RISOTTO + ROOT VEGETABLE CRISPS^{VE}
CREAMY CHORIZO + GARLIC + CHIVE MUSHROOMS + CRISPY CIABATTA^{G GFO D}

MAINS

HOME ROAST TURKEY + GAMMON HAM + ALL THE TRIMMINGS^{GFO G}
SLOW COOKED BELLY OF PORK + ONION + APPLE VELOUTÉ^D
ROLLED PLAICE FILLET + PRAWN MOUSSE + DILL CREAM^D
DUCK DUO OF BREAST + BON BONS + PORT SAUCE
BEEF BORDELAISE + ROOT VEGETABLE CRISPS
SPINACH + CRANBERRY NUT LOAF + CHESTNUT MUSHROOM GRAVY^{VE N}
All mains served with roast potatoes, steamed vegetables and roasted roots

DESSERTS

POACHED PEAR + WINTER BERRIES + BLACKCURRANT SORBET^{VE}
TRADITIONAL CHRISTMAS PUDDING + BRANDY SAUCE^{V G D N}
TWO CHEESE PLATE OF LINCOLNSHIRE POACHER + WENSLEYDALE/CRANBERRIES + BISCUITS^{V G GFO D}
VANILLA CHEESECAKE + HAZELNUT + CHOCOLATE TOPPING^{G D N}
BLACK CHERRY CRÈME BRULEE + SHORTBREAD BISCUIT^{V G GFO D}

Festive Lighter Lunch Offer

2 Courses £14.95 3 Courses £17.95

Served 12 to 2pm Monday to Friday

ROASTED ROOT + SAGE SOUP + CRUSTY BREAD^{V G GFO D} OR CHICKEN + BACON PATE + TOAST^{G GFO D}
LIGHTER TRADITIONAL TURKEY ROAST^{GFO G} OR SPINACH + CRANBERRY NUT LOAF^{VE N}
Served with gravy, roast potatoes, steamed vegetables and roasted parsnips
SPICED APPLE + MINCEMEAT CRUMBLE + CUSTARD^{G D} OR BLACK CHERRY CRÈME BRULEE^{V G GFO D}

PARTIES OF 10 OR MORE PLEASE NOTE - All members of your group must dine from the same menu

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, game may contain traces of shot.