



- FREEHOUSE - INN - QUALITY DINING -

THE THROCKMORTON, COUGHTON HILL, ALCESTER, B49 5HX

www.thethrockmorton.com - 01789 766366 - theteam@thethrockmorton.com

Festive Celebration Menu

2 Courses £21.95

3 Courses £25.95

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

From 26th November to 24th December

STARTERS

GIN CURED SALMON + LEMON GEL + ARTISAN CRACKERS G GFO

ROASTED FIG/BLUE CHEESE/CANDIED WALNUT SALAD N VE (VEGAN CHEESE)

VENISON FAGGOT + CELERIAC PUREE + PARSNIP CRISPS G D

PANKO BRIE BITES + PLUM/APPLE CHUTNEY G D V

CHORIZO + GARLIC CREAMY MUSHROOMS + CRISPY CIABATTA G GFO D

MAINS

HOME ROAST TURKEY + GAMMON HAM + ALL THE TRIMMINGS GFO G

BEEF BORDELAISE + ROOT VEGETABLE CRISPS

DUO OF DUCK BREAST/BON BONS + DAUPHINOISE + RED WINE JUS G D

PORK TENDERLOIN + APRICOT STUFFING + POTATO TERRINE + CIDER GRAVY G D

SEABASS FILLET + BUBBLE 'N' SQUEAK + PROSECCO CREAM SAUCE G GFO D

SPINACH + CRANBERRY NUT LOAF + RED WINE/MUSHROOM JUS VE N

All mains served with steamed vegetables, roasted roots and roast potatoes (unless otherwise stated)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING + BRANDY SAUCE V G D N

TWO CHEESE PLATE + BISCUITS + CHUTNEY + WALNUTS V G GFO D N

BLACK FOREST CHEESECAKE + CHANTILLY CREAM G D

GINGERBREAD BRULEE + SHORTBREAD BISCUIT G GFO D V

CHOCOLATE PEANUT BUTTER BROWNIE + LIQUEUR BERRIES + ICE CREAM N V VEO

PARTIES OF 9 OR MORE PLEASE NOTE – We will require a £10 per person deposit and full preorder from your party. 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.