



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

Festive Celebration Menu

2 Courses £27.95 / 3 Courses £31.95

**Served 12 to 9pm Monday to Saturday
27th November to 23rd December**

STARTERS

- DUCK LIVER & BRANDY PARFAIT** apple & fig compote, toasted sourdough baguette
KING PRAWN & SQUID DUO lightly battered served with a sweet chilli dipping sauce
PORK & BLACK PUDDING CROQUETTES with spiced apple sauce
POTTED SMOKED MACKEREL PATE pickled cornichon salad & toast
WINTER VEGETABLE CHOWDER with mustard and crispy kale crisp (VE)

MAINS

- HOME ROAST TURKEY AND HAM** with pig in blanket, roast potatoes, carrots, parsnips & vegetables
DUCK CONFIT WITH CHORIZO & BEAN FRICASSEE roasted baby potatoes & kale crisps
PAN FRIED SEABASS FILLET & KING PRAWNS crushed new potatoes, roasted fennel & shellfish bisque
GAME KEEPERS PIE on root vegetable mash, greens & rich gravy
FESTIVE CRISPY CHICKEN BURGER camembert, cranberry sauce, bacon & pig in blanket with fries
BEETROOT GNOCCHI in a rich sauce, with spinach, walnuts & feta (VEO)

DESSERTS

- TRADITIONAL CHRISTMAS PUDDING** & brandy sauce (V)
SPICED APPLE & BLACKBERRY CRUMBLE TART served with custard (V)
POACHED PEAR with a citrus sorbet and raspberry sauce (VE)
BLACK FOREST SUNDAE chocolate cake pieces, cherries, ice cream & cream (V)
THREE CHEESE PLATE with cheddar, camembert & stilton, biscuits, chutney & walnuts (V)

A 10% optional service charge will be added to all bills. This is payable entirely at your own discretion, and our team will happily remove, or amend the charge with no questions asked! 100% of all service charges/tips go to the team and is distributed via their own tronc system.

IF YOU HAVE AN ALLERGY please inform our team before ordering, or preordering; so that we can take additional reasonable steps to minimise the risk of allergen cross-contamination. **However we cannot guarantee any item is allergen-free.** Our online allergen guide, detailing details of every dish on this menu and the 14 key allergens, is available on our website (where we keep it so that it is always as up to date as possible). Even if you have visited us before please check online as suppliers and recipes are subject to change which can affect the allergens. Find it by scanning the QR code or visiting thethrockmorton.com/allergens (if you cannot access the internet we will be happy to provide you with the information) As our food is mainly homemade in our multi use kitchen (which handles all of the 14 key allergens), and suppliers of prepared foods vary, **all food may contain traces** of any of the 14 key allergens. All weights stated are approximate uncooked weights. Game may contain traces of shot. Fish may contain traces of bones, even if stated as boneless.

V = Vegetarian (Some dishes can also be adapted to become Vegan) VE = Made with Vegan ingredients.

However due to the environments that food is prepared, cooked and served in, we cannot guarantee that any item is animal product free.

