

THE ALFORD ARMS

Thursday 30th November to Sunday 24th December 2023

Please ask for help with any allergies



SNACKS

Olives 4.5 Serious Pig Salamis 3

Free range pigs-in-blankets with Great Gaddesden honey and mustard (v) 7

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 6

STARTERS

Local pheasant and ham hock terrine with Alford piccalilli and fennel seed lavosh crisps 8.75

Slow-baked heritage beetroot with labneh, toasted chilli seeds and local honey (v) 8.5

Smoked mackerel pâté with char-grilled sourdough and pickled cucumber (n) 8.75

Ashridge venison croquettes with hedgerow chutney and watercress 9.75

Hodmedod's English grain risotto with local kale pesto and goats' cheese mousse (v) 7.75

Home-cured sloe gin salmon gravadlax with new potato salad and caper dressing 9.5

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce 8.75/16.5

MAIN COURSE

Butter roast free range Watergate Farm turkey with pig-in-blanket and all the trimmings (n) 22

Classic mac 'n cheese with sage and garlic crunch (nv) 14.75

..... add free range pork belly bits 6

Pan-roast sea bream fillet with creamed polenta, local black cabbage and salsa verde 23.5

Primitivo braised pasture-fed Native Beef stew with horseradish dumplings, roast onion and sprout hash 19.5

Potten End roast squash, spinach and lentil roulade with winter greens and chestnut cream (nv) 15.75

St. Ives smoked haddock fillet with prawn, potato and sweetcorn chowder and chive oil 19.25

Locally made free range pork sausages with mash, greens and onion gravy 15.75

Char-grilled 10oz English rib-eye steak with slow-roast garlic butter, skinny chips and watercress 33

SIDES

Brussel sprout hash 5.5

Sea salted hand-cut chips (v) 5

Chilli and truffle roast cauliflower (v) 5

Courgette fries with honeyed yoghurt (v) 5.5

Skinny chips or mashed potatoes (v) 4.5

Invisible chips 4 (100% donation to Hospitality Action)

PUDDINGS

Baked orange and cinnamon rice pudding brûlée (vg) 8

Homemade Christmas pudding with brandy butter and Lacey's cream (n) 9.25

Warm Chiltern apple and sherried sultana crumble with vanilla custard 8.25

Dark chocolate brownie with chocolate sauce and vanilla ice cream 8.75

Homemade ice cream *with Lacey's Guernsey cream* (chocolate, vanilla, blackberry ripple) 7

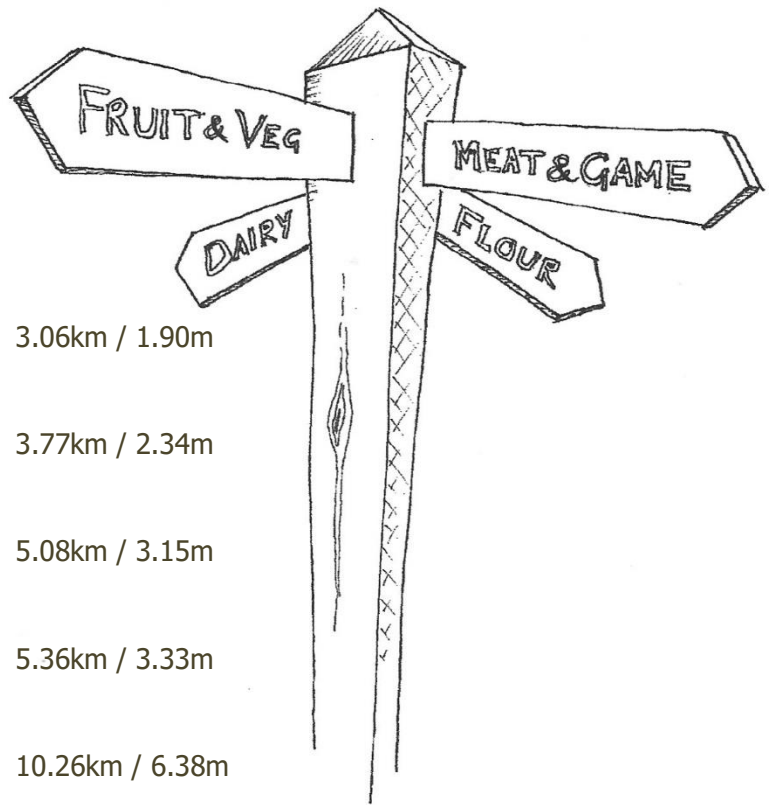
Homemade sorbets (clementine, local rosehip, coconut) 6.5

Affogato espresso with vanilla ice cream 5.5add Amaretto (n) 4.1

Dark Chocolate truffles 5

British cheese plate with homemade pumpnickel bread and beetroot and pear chutney (n) 10.75

(Bevistan Blue sheep's cheese, Wookey Hole cave-aged cheddar, St. Ivo - handmade in Cambridgeshire)



Darvell & Sons, Berkhamsted Traditional Small Batch Bakery	3.06km / 1.90m
Cheyney's Permaculture Regenerative Smallholding & Free Range Eggs	3.77km / 2.34m
Berkhamsted Bees Gaddesden Row Honey	5.08km / 3.15m
Chiltern Fish & Game, Tring Butchers, Fishmongers & Local Game	5.36km / 3.33m
Redbournbury Watermill, St Albans Traditional, Organic Flour Mill	10.26km / 6.38m
P.E. Mead, Wilstone, nr. Tring Chiltern Rapeseed Oil	10.92km / 6.78m
Culture Bakery, Wilstone, nr. Tring Artisan Sourdough Bread	10.92km / 6.78m
Native Beef & Lamb, Sarratt Pasture fed Red Ruby Devon 28 day Dry-aged Beef	11.37km / 7.07m
Chiltern Heritage Orchard, St. Leonards Organic, Heritage Fruit	11.52km / 7.16m
Potash Farm Foods, Puttenham, nr. Tring Free Range Chicken	13.85km / 8.61m
Watergate Farm, Hockliffe, nr. Leighton Buzzard Christmas Turkeys	18.75km / 11.65m
Timpson's Smallholding, Saunderton Buckinghamshire Butchers	23.54km / 14.62m
Lacey's Farm, Lane End, Buckinghamshire Cream from their Pedigree Guernsey Herd	27.98km / 17.38m
The Cracking Egg Company, Mursley Farm Free Range Eggs	28.03km / 17.42m
Bevistan Dairy, Carlton, Bedfordshire Artisan Sheep's Cheese	45.34km / 28.17m
Hodmedod's, Brampton, Suffolk Pulses, Grains & Flour from British Farms	159.23km / 98.94m