

THE ALFORD ARMS

Thursday 28th November to Tuesday 24th December 2024

Please ask for help with any allergies



SNACKS

Olives 5 Serious Pig Salamis 4

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

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 6.5

STARTERS

Local pheasant and ham hock terrine with Alford piccalilli and char-grilled sourdough (n) 9.5

Slow-baked heritage beetroot with coconut labneh, toasted chilli seeds and local honey (vg) 8.75

Red mullet escabeche with brown bread rouille (n) 9.75

Ashridge venison croquettes with hedgerow chutney and watercress 10.75

Hodmedod's English grain risotto with wild mushrooms, goats' cheese mousse and crispy oyster mushrooms (v) 8.75

Home-cured sloe gin salmon gravadlax with new potato salad and caper dressing 9.75

Bubble and squeak with oak smoked bacon, free range poached egg and hollandaise sauce 10.25/17.5

MAIN COURSE

Butter roast free range Watergate Farm turkey with pig-in-blanket and all the trimmings (n) 23

Indian spiced cauliflower with apricot and coriander cous cous, wilted cauli greens and toasted almonds (nvg) 17.25

Add Free range chicken tikka brochette 6

Pan-roast hake fillet with creamed polenta, local chard, carrots and parsley vinaigrette 23.5

Primitivo braised pasture-fed Native Beef cottage pie with roast shallots and sprout hash 20.5

Roast Potten End squash, spinach and lentil roulade with winter greens and chestnut cream (nv) 16.75

St. Ives smoked haddock fishcake with celeriac rémoulade, sprout tops and salsa verde 19.75

Locally made free range pork sausages with mash, greens and onion gravy 17.75

Char-grilled 10oz English rib-eye steak with slow-roast garlic butter, skinny chips and watercress 34.5

SIDES

Brussel sprout hash 5.5

Courgette fries with honeyed yoghurt (v) 6.5

Honey roast parsnips and carrots (v) 6

Sea salted hand-cut chips (v) 5.5

Skinny chips or mashed potatoes (v) 5

Invisible chips 4 (*100% donation to Hospitality Action*)

PUDDINGS

Sticky toffee pear cake with coconut sorbet (v) 9

Homemade Christmas pudding with brandy butter and Lacey's cream (n) 9.5

Warm apple and sherried sultana crumble with vanilla custard 8.75

Dark chocolate delice with cranberry and orange compôte and crème fraîche 9.75

Homemade ice cream *with Lacey's Guernsey cream* (chocolate, vanilla, blackberry ripple) 7.75

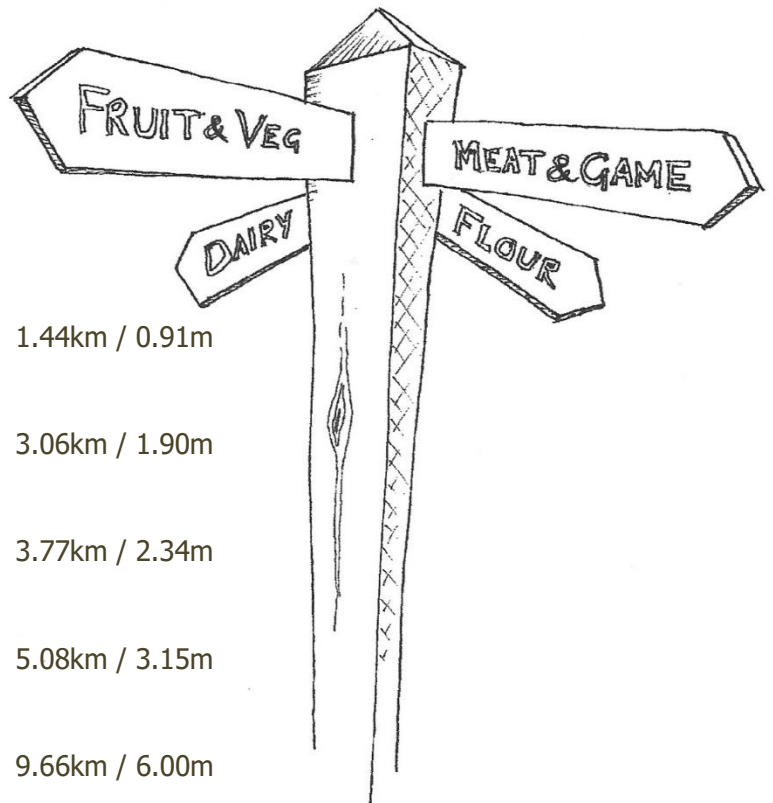
Homemade sorbets (clementine, local rosehip, coconut) 7

Affogato espresso with vanilla ice cream 6add Amaretto (n) 4.1

Dark Chocolate truffles 5.5

British cheese plate with homemade pumpernickel bread and beetroot and pear chutney (n) 11.5

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



Rumblers Farm Shop, Potten End Pumpkin & Squash	1.44km / 0.91m
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	9.66km / 6.00m
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
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